

VERMOUTH DI TORINO ROSSO



MAIN INGREDIENTS

Wine "Insolito" Piemonte DOC Moscato Secco, Alcohol, Sugar, Wormwood, Rhubarb, Oregano, Marjoram, Anis, Caramel.

METHOD OF PRODUCTION

We add aromatic herbs and spices' extracts, flowers, seeds, roots and cortex to our "Insolito" Piemonte DOC Moscato Secco. The extracts are previously **infused** for three weeks in a hydro-alcoholic solution. This preparation is then mixed with sugar (about 15%) and wine, left in the aging vessels for a few months, filtered and bottled.

TASTING

Dark red colour with amber shadows, typical wormwood scent on the nose with notes of nuts, vanilla and rhubarb. In the mouth it's round and smooth, it displays notes of tobacco and liquorice, the finish leaves pleasant bitter notes, typical of wormwood and dry Moscato, with a long and pleasant aftertaste.

PAIRINGS

This drink can be tasted as a digestif. Being an artisanal Vermouth, it can be used as an ingredient for a more refined version of well-known cocktails like Negroni and Americano. It can also be mixed with Moscato secco, Moscato d'Asti, tonic water and ice cubes to create an aperitivo. (1 part Vermouth, 2 parts dry/sweet Moscato, 1 part Tonic water).



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WWW.TERESASORIA.COM

Azienda Agricola Teresa Soria

Via Marini, 20 - 12053 - Castiglione Tinella (CN) - Tel.: +39 0141 855202 - Cell.: +39 333 6385035 - +39 329 3520891

Email: info@teresasoria.com - Pec: tsoria@confagricoltura.legalmail.it - Web: www.teresasoria.com

P.IVA: 02145120040 - C.F. SROTRS57B63A124Z