



## Vermouth di Torino Superiore

Geographical Indication (since 2017)

it was invented in 1786 by Antonio Benedetto Carpano in Turin, adapting the term Wermut, with which in German is called mugwort (O Assenzio) Maggiore

**Type of wine:** Aromatized

**Infusion:**

100% Roero Arneis DOCG wine

spices and roots: Artemisia (wormwood) greater harvest in Piedmont

**Processing:** Infusion for 40/45 days, filtered, bottled

**Maturation:** Steel

**Alcohol content:** 17% vol

**Characteristics:** Amber yellow color, intense, complex, aromatic, balsamic, harmonious and spicy, Artemisia maggiore stands out (absinthe), together with citrus hints and dried flowers.

Soft flavor, caramelized notes, balanced between bitter components, given by the characteristic orange peel and Artemisia, sweet, which vary according to the sugary notes

**Serving temperature:** 10 - 12°C

**Recommended pairing:** Straight or ice and a citrus peel



