



VERMOUTH DI TORINO SUPERIORE BIANCO

Piemonte, Italy

Bèrto

www.distilleriaquaglia.it

Method & Production

Alcohol is infused with a selection of herbs and spices, including; wormwood, lemon balm, cinnamon, mace, ginger, rose, sage, turmeric and among others, for a 60 day period. The botanicals are then pressed and sugar and Piemontese wine (100% Cortese DOC) are added to make the Vermouth, followed by a light filtration and bottling.

Tasting Notes

A traditional Piedmontese aromatised wine, showing the typical bitter notes of Wormwood combined with delicate hints of spices and flowers.

Code	Label name	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Spirits & Liqueurs									
DQ025	Vermouth di Torino Superiore Bianco	NV	18.0%	Stopper	6X0.75lt	No	No	No	No