



ANTICA TORINO VERMOUTH BIANCO

Vermouth Di Torino

Antica Torino welcomes you to rediscover traditional wines and spirits for the Piedmont region made according to ancient family recipes. The recipe for Vermouth di Torino Bianco dates back to the '40s. It belongs to the great-uncle of Paola Rogai, the office manager, soul and engine of the company. Botanicals such as wormwood, marjoram, sage, coriander and iris are macerated together. Only liquorice is processed separately.

Tasting notes

Color

Straw yellow with deep hints of golden colour

Aroma

Floral notes accompanied by citrus fruits and liquorice

Taste

Delicate with expressive floral notes, citrus and liquorice. Slightly spicy, round and pleasant. Serve over ice, garnished with a lemon peel and sage leaf.

Finish

Spicy, fresh, well-rounded and delightful.

About the Producer Antica Torino offers traditional wines, liqueurs and spirits of Piedmont, prepared according to original recipes and thus rediscovering niche flavours that are often forgotten. The label was originally designed in 1925 by Francesco Carandini, an Italian historian and poet from Piedmont. It depicts a Benedictine monk intending to study an ancient text, entitled "Vox Dei Silentium" (silence is the voice of God). In the background, the Sacra di San Michele, an ancient landmark abbey perched on the summit of Mount Pirchiriano, near the city of Turin.

