FiGee
FINE GOODS



ANTICA TORINO VERMOUTH DRY

Vermouth Di Torino

A traditional Vermouth according to the rules of Vermouth di Torino, but innovative in its recipe. The distillation of a part of the macerate reinforces and renders the unique taste and aromatic notes linked to the presence of flowers, artemisia and spices, giving longevity to the tasty wine. The ideal companions for dry vermouth are gin and vodka in the most traditional mixtures, to create the famous Martini and Vodka Martini cocktails, the Perfect Martini variant and a classic American cocktail from the 1950s, the Old Pal.

Tasting notes

Color

Straw yellow colour, clear and bright.

Aroma

Intense and complex, fine quality, spicy, floral, mineral and fruity aromas, with notes of citrus and dried fruit.

Taste

Dry, warm, quite supple, persistent, flavours of cinnamon, flowers, sage, minerals and almonds

Finish

Long and intense finish

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.