ALESSIO DRY VERMOUTH
TEMPUS FUGIT SPIRITS | PIEDMONT, ITALY

PRODUCT INFORMATION

Alessio Dry Vermouth is based on an Italian recipe influenced by the historic French-style dry vermouths often referenced in cocktails of the 19th to mid-20th century. Crafted using aged Italian white wine and aromatized with Piemontese herbs and other aromatic spices, this complex dry vermouth is the ideal ingredient for a traditional “Fifty-Fifty” Martini and any cocktail recipe specifying a Dry, Extra Dry or French Vermouth.

TASTING NOTES

Intensely aromatic with a rich quality of savory salinity and an herbal character that leads to a pronounced, yet balanced dry finish. Refrigerate after opening.

PROCESS

A historic recipe using oxidized wine, that draws inspiration from classic French Dry vermouths of the Marseille region.

SOURCE

Crafted by blending Piedmont white wine and oxidized wine together with traditional herbs and spices.

AVAILABLE SIZES

750ml / 6BPC or 375ml / 12BPC.

ABV / PROOF

17% ABV / 34 PROOF

BRAND INFORMATION

Girolamo Ruscelli, a true “Renaissance Man” of the 16th century, was an Italian physician, alchemist, humanist, inventor, cartographer, and a founder of the ‘Academy of Secrets’, the first recorded example of an experimental scientific society. In 1555, he assembled one of the greatest manuals of ancient curative recipes, The Secrets of Alexis of Piedmont, under his pseudonym Alessio Piemontese. The recipes, many of which were previously banned, hidden or lost by the Church during the Dark Ages, included several elixirs which appear as distinct ancestors, and may have served as base-recipes to as Vermouth. The Alessio Vermouths are named in homage to the great Alessio the herbal wine-tonic which eventually became what we know as Piemontese.