

ALESSIO VERMOUTH BIANCO

TEMPUS FUGIT SPIRITS | PIEDMONT, ITALY



PRODUCT INFORMATION

Alessio Vermouth Bianco is an historic variation of Italian Sweet Vermouth, regarded as a "Vino di Moda" (fashion wine). The first "Vermouth Blanc" was most likely invented in Chambéry (now France) in the early 1880's. Vermouth bianco was first introduced in Italy at the beginning of the 20th century to attract a more sophisticated palate.

TASTING NOTES

Enjoy chilled on its own or as an alternative to traditional bianco vermouths in your favorite classic cocktails. Refrigerate after opening.

PROCESS

Produced similarly to a traditional sweet vermouth from the 1800s, but filtered to be completely clear and sometimes referred to as "semi-sweet."

SOURCE

Warm spices and mild bitterness are tempered with a bright, crisp citrus finish.

AVAILABLE SIZES

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

ABV / PROOF

18% ABV / 36 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.

