

# ALESSIO VERMOUTH DI TORINO ROSSO

TEMPUS FUGIT SPIRITS | PIEDMONT, ITALY



**LEVECKE**  
WINE, BEER & SPIRITS



## PRODUCT INFORMATION

Based on a classic di Torino recipe from the late 19th century, Alessio Vermouth di Torino Rosso is designed to be enjoyed as what was commonly called a "Vino di Lusso" (luxury wine), a wine thoroughly consumed on its own.

## TASTING NOTES

Lightly bitter, bright and refreshing, with citrus/herbal notes that lengthen the finish.

## PROCESS

Inspired by a 19th century di Torino recipe.

## SOURCE

Comprised of a fine Piedmont white wine infused with grande and petite wormwood, and over 25 other herbs, roots and spices.

## AVAILABLE SIZES

750ml / 375ml

## 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.