



ALESSIO DRY VERMOUTH

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 / 375ml

ABV / PROOF

17% ABV / 34 PROOF

BRAND INFORMATION

Girolamo Ruscelli, a true “Renaissance Man” from 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, Ruscelli assembled one of the greatest manuals of ancient curative recipes, *The Secrets of Alexis of Piedmont*, under the pseudonym Alessio Piemontese. The recipes, many of which were previously banned, hidden or lost during the Middle Ages, included several elixirs which appear as distinct ancestors to the base recipes of early vermouths. Alessio vermouths are named in homage to the great Alessio Piemontese and his herbal wine-tonic recipes which inspired what we now know in the modern era as vermouth.



For additional information, cocktail recipes, and videos, please visit: www.tempusfugitspirits.com

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