



# ALESSIO VERMOUTH BIANCO

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

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.