



ALESSIO VERMOUTH DI TORINO ROSSO

PIEDMONT, ITALY



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. Refrigerate after opening.

PROCESS

Inspired by a 19th century di Torino recipe.

SOURCE

Comprised of a fine Piedmonte 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" 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.