



# ANTICA TORINO

## VERMOUTH ROSSO

Antica Torino Vermouth di Torino is the brainchild and long time passion project of Liguria-based wine/spirits huntsman Vittorio Zoppi and Umbrian wine maker Filippo Antonelli. Their love and eventual business venture began like many others, as children, surrounded by the time honoured tradition of the people and the place.

Rather than seeking out the exotic, often imported botanicals that go into more modern styled gins and vermouth of Italy. Antica Torino takes a page out of the history books, a time when vermouth was created utilizing what was readily available in the backyard. The

decision was made to produce a vermouth that was “of the garden”, packed with fresh rosemary, bay laurel, thyme, oregano, wormwood, gentian, rhubarb and more... As for the grapes, they troubleshot through different combinations, and tested both white and red varieties from Piedmont. The two decided to go with wines, including a small % of Moscato (also of the region) for its floral elements. For color, burnt beet sugar was chosen rather than industrial caramel.

Delicious on its own or mixed into cocktails, Antica Torino Vermouth di Torino will be a wonderful addition to any home or professional bar!

**Botanical & Spices:** wormwood, rhubarb, gentian, rosemary, oregano, vanilla beans, cumin

**Sugar:** Caramelized Beet Sugar, 192 grams/liter

**Alcol:** 18%

**EAN:** 8057949760009

**Size:** 750mL

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MANIFATTURE LIQUORI

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