



IL BEATO – VERMOUTH DI TORINO ROSSO

Designation: Vermouth di Torino IGP

Type: Vermouth di Torino, Red

Production area: Verduno (CN) – Piedmont

Base wine: Verduno Pelaverga DOC

Botanicals and medicinal herbs: in addition to wormwood, cinchona, orange peel, cardamom, sage, and gentian stand out.

Production method: this is the first Vermouth di Torino made from Verduno Pelaverga DOC wine, flavored according to a proprietary recipe. The recipe underwent a lengthy development process (approximately three years), aimed at preserving the identity of the base wine and ensuring a balance between the aromatic component and the varietal expression.

Alcohol content: 17% vol

Tasting notes

Color: Red

The nose displays floral and spicy notes typical of Verduno Pelaverga DOC, complemented by hints of medicinal herbs. On the palate, the vermouth is rich and complex. The entry is smooth, supported by a well-balanced sweetness that quickly gives way to a complex aromatic texture. Hints of medicinal herbs emerge, including savory and thyme, accompanied by an elegant spiciness reminiscent of rhubarb and cinchona. The mid-palate is harmonious, with a well-defined balance between acidity, sugar content, and aromatic notes, which integrate without overlapping. The finish is pleasantly bitter, typical of this category, persistent and clean, inviting the next sip.

Pairings and serving: Ideal as an aperitif or after a meal. Serve neat, on the rocks, or as a base for classic cocktails.

Product philosophy: a Vermouth di Torino born from the desire to present Verduno Pelaverga DOC in a different and contemporary way, faithful to the producer's personal taste and its terroir.

