

"A traditional recipe"

Antonio Benedetto Carpano from Piedmont developed the first Vermouth product in 1786, which is a flavoured liqueur wine. This is one of the first, aperitif drink recipes that are still in use. Vermouth is often made of white wine, a fortified wine flavoured with wormwood and herbs. Wormwood is wermut in German.

Roducer Tosti has been producing sparkling wine in the hills of Canelli for over 200 years. It remains a family business owned by the Bosca family, gradually transitioning responsibility to the eighth generation. A familyowned enterprise can be extensive: 500 families grow grapes for Tosti across a total of 650 hectares, and their long-standing tradition binds these farmers to the high-quality standards demanded by Tosti. Tosti also crafts organic sparkling wine and repeatedly award-winning traditional method sparkling wines under the Alta Langa DOCG. However, Moscato Asti and Glera grapes remain at the heart of Tosti's production. These wines encapsulate Italy in a traditional bottle. Therefore, the producer poses the question on the label: What would life be without Prosecco?

COLOR Red-brown

AROMA Berries on the nose, orange peel, raisins, herbs, chocolate, gentian and gingerbread spices

TASTE Sweet, notes of berries, raisins, herbal, bitter and spicy notes

TIPS FOR USE Tosti Vermouth Rosso can be enjoyed on its own over ice or used for many refined cocktails.

Vermouths **WINE TYPE** Tosti1820 **MANUFACTURER** 14,7% **ALCOHOL CONTENT** 150 g/l **SUGAR CONTENT**

6 bottle(s) **PACKAGE SIZE** Screw **BOTTLE CLOSING** cap

0.75 I **BOTTLE SIZE** 186010 **PRODUCT NUMBER**

FOSTI 1820 ITALIA



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