

Italy

## TOSTI ROSSO

"A traditional recipe"

**Story** 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.

**Producer** 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 family-owned 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.

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

**PACKAGE SIZE** 6 bottle(s)  
**BOTTLE CLOSING** Screw cap  
**BOTTLE SIZE** 0,75 l  
**PRODUCT NUMBER** 186010

**TOSTI**  
**1820**  
**ITALIA**



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