

"Traditional elegance"

Tosti Vermouth di Torino Bianco is an elegant embodiment of Italy's long vermouth tradition. Tost has centuries of expertise in making vermouth, and this traditional, secret vermouth recipe goes all the way back to 9th century Piedmont, offering a view of Turin's white vermouth of that time. The main component of the recipe is wormwood, of which both flowers and leaves as well as mixed herbal and spice extracts add to the rich aromas. The acidity of the wine makes the blend lively and the sweetness evens out its bitterness. This classic is a elegant and tasty Vermouth.

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 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 Light yellow

AROMA Intense aroma of dried herbs, pale grapefruit, cinnamon, nutmeg, wormwood, sweet vanilla and lemon peel

TASTE sweet, fruity, herbal, gentian notes, long, well-balanced and elegant

TIPS FOR USE A delicious aperitif on its own over ice, well-suited for many cocktails, refrigerated as a socialising drink and a versatile companion for the creative kitchen

WINE TYPE MANUFACTURER 16% ALCOHOL CONTENT SUGAR CONTENT

Vermouths Tosti1820 140 g/l

PACKAGE SIZE **BOTTLE CLOSING** 11 **BOTTLE SIZE** PRODUCT NUMBER 186027

6 bottle(s) Screw cap







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