

Italy

TOSTI VERMOUTH DI TORINO ROSSO

”Traditional, but edgy”

Story Tosti Vermouth di Torino Rosso is an elegant embodiment of Italy’s long tradition of vermouth. Tosti has a centuries-old tradition of 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. The taste is surprising, edgy and lively.

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 Amber

AROMA Intense fragrance serving red fruit, rhubarb, wormwood, cinnamon, vanilla, herbs, dark sugar and gingerbread

TASTE Sweet, notes of red fruit, freshly acidic, herbal, gentian notes, long, well-balanced and stylish

TIPS FOR USE Tasty as an aperitif over ice, as a well-chilled socialising drink or elegantly complementing cocktails like Negroni and Americano

WINE TYPE	Vermouths	PACKAGE SIZE	6 bottle(s)
MANUFACTURER	Tosti1820	BOTTLE CLOSING	Screw cap
ALCOHOL CONTENT	16%	BOTTLE SIZE	1 l
SUGAR CONTENT	150 g/l	PRODUCT NUMBER	186028

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