

CHAZALETES & C.

VERMOUTH DI TORINO ROSSO VERMOUTH DELLA REGINA

Description

A **Vermouth di Torino Rosso** uniquely based on red wine according to the authentic recipe of Clemente Chazalettes from 1876. Beside wormwood, notes of Piedmontese savory, marjoram and musk mallow as well as the most exotic cardamom and coriander characterize this elegant product. This Vermouth is named after **Queen Margherita** who, in 1907, granted Chazalettes the royal patent and the use of the Savoia Royal House coat of arms.

Characteristics

This is a product based only on Piedmontese red wine, enriched with intense infusions of herbs and spices, according to Chazalettes ancient recipe. The usual sweetness is given by refined cane sugar, which confers a major structure at once. Among the herbs that mark the unique taste of Vermouth della Regina Rosso, **Piedmontese artemisia and alpine herbs like angelica, yarrow, sage and thyme are prominent, joined by a secret ingredient.** Spices play an important role as well, balancing the taste with ginger, coriander, cinchona and cardamom among the most used ones.

How to drink it

Vermouth Rosso is perfect to enjoy straight with ice or with a splash of soda and a garnish of orange zest. Perfect in cocktails like **Torino-Milano** or in pairing with Scotch Whiskey in the Rob Roy Cocktail.

Technical Info

Residual sugars: 130 g/l or more.

Alcool: 16,5 % vol.

Bottle content: 0,75 l



Certificato da Organismo di Controllo autorizzato dal Ministero competente



CHAZALETES & CO.

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