

# CHAZALETES & C.

## VERMOUTH DI TORINO **EXTRA DRY** VERMOUTH DELLA REGINA

### Description

An authentic and original **Extra Dry Vermouth di Torino** produced according to the recipe of the Chazalettes family, who in 1860 moved from Savoy to torino and here started the production of its vermouths and spirits in 1876. **Citrus peels freshness** is beautifully balanced by the roundness of Piedmontese alpine herbs with **recalls of juniper and other spices**.

### Characteristics

The neutral character of the wine here plays an important role allowing the spices to be in evidence without covering them with its aromas. This is why Cortese is one of the most used wines. We add refined cane sugar with infused spices. In contrast to **Vermouth della Regina Rosso**, **Vermouth Extra Dry** maintains its transparent and clear colour thanks to the absence of woods like cinchona and rhubarb. The product has great aromatic power, with bergamot standing out, obtained by the addition of distilled bitter **citrus fruits**, well-balanced by angelica (we use literally all of it: flowers, roots and seeds), juniper and ireos.

### How to drink it

Vermouth Dry is delicate and fresh. Perfect with tonic water and a garnish of lemon peel, but it finds its best expression with Gin in cocktails like **Bronx Terrace and Tuxedo**.

### Technical Info

**Residual sugars:** less than 30 g/l

**Alcool:** 18 % vol.

**Bottle content:** 0,75 l



Certificato da Organismo di Controllo autorizzato dal Ministero competente



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