

Toso Vermouth di Torino Extra Dry

Toso Winery

Italy - Piemonte

The name Vermouth comes from the German name for the main herb which gives Vermouth and Absinthe their distinctive flavors - vermut or wormwood. Vermouth was first produced in Italy in Torino (Turin) in the 16th Century brought down from Germany by an enterprising Torinese merchant, D'Alessio. From 1757 until the 19th Century it was mainly used for medicinal purposes but later became famous as a mixer in cocktails such as Martinis, Negronis, and Manhattans.

Vermouth Extra Dry is made with Grillo, Catarratto, Insolia grapes with a family recipe of herbs and spices of which wormwood is the main ingredient along with quinine, citrus peel, chamomile, juniper and coriander. Brilliant light straw colored with emerald reflections. The bouquet is fresh and delicate with notes of chamomile, fresh herbs and spices. Delightfully bitter, long and harmonious on the palate. A Piedmontese traditional aperitif.



Specifications

Varietals	Grillo, Catarratto, Insolia
Vinification	The grapes are soft pressed and the juice is placed in stainless steel along with the skins for a brief maceration. The must is then racked and lightly filtered. Fermentation then takes place with selected yeast under controlled temperatures. The wines is then fortified and placed in stainless steel along with a special house mix of herbs and spices.
Pairings	Serve well chilled. Best enjoyed as a cocktails base. Excellent for marinating and cooking.

Codes, Weights and Measures

UPC	7 84585 00878 0
Units/Case	6
Unit Size	1000 mL
Container	bottle
SCC	1 07 84585 00878 7
Case Weight	20
Cases/Pallet	56
Layers/Pallet	14
ABV	14.80%
SRP	\$ 19.99 USD 1000mL Bottle