

# Vermouth di Torino Rosso

#### Aperitime

Sant'Orsola Vermouth di Torino Rosso is a true excellence of Piedmontese tradition, obtained by combining DOC red wine from Piedmont with a carefully selected blend of herbs, flowers, and roots skillfully infused. This process imparts a refined balance and a unique aromatic complexity, expressed through a rich harmony of flavors. Thanks to its complex structure and versatility, it is an ideal ingredient for both traditional cocktails and innovative creations.

### Perfect service:

Delicious enjoyed neat as a digestif, but indispensable as a base for creating the most classic cocktails such as Negroni, Americano, and Manhattan.

#### Appearance:

Reddish-brown color

#### Aroma:

A dense aromatic complexity created by the union of wormwood with spices and herbs, featuring a delightful citrus note.

#### Taste:

Complex, with the perfect balance resulting from the skillful blending of herbs and spices, softened by the smoothness of sugar and alcohol.

#### Alcohol:

17% VOL

# Serving Temperature:

6°–8°C

# Size:

100 cl

#### Ingredients:

Wine, sugar, alcohol, and infusions of aromatic herbs and spices

# Additional notes:

Once opened, store in a cool place and consume within one month. Contains sulfites.

#### Origin:

Product of Italy



Capacity	Type of pallet	Pallet configuration	N° of layers	N° of boxes per layer	Total boxes per layer	Weight per box	EAN Bottle	EAN Box
100 cl.	euro pallet 80x120	64 cases of 6 botles	4	16	64	11,2	8005415064014	8005415064021