

CASTELLO
DI TASSAROLO



Marchesi
Spinola dal 1367

RED VERMUTH CASTELLO DI TASSAROLO



This is one of the most interesting and typical Italian fine wines. Traditional spellings of its name include **Vermouth, Wermouth, or Wermuth**. The origin of the name is uncertain, although in general it is related to the **German Wermuth, “wormwood” (Artemisia absinthium)**. Its fame originated in Piedmont and is owed to **Antonio Benedetto Carpano**, who first produced it **in 1786** and “launched” it in his shop in the heart of Turin. **In 1838** the brothers **Giuseppe and Luigi Cora** first exported it. By the end of the nineteenth century, Vermouth was widely exported to **South America, the United States** and all of **Europe**.

THE RECIPE

The aromatic herbs and spices are carefully selected and wisely dosed before they are infused in alcohol. The main aromas include, among others, Common Wormwood, Roman Wormwood, Coriander seeds, Bay leaves, Chamomile flowers, Cinnamon, Ginger root, Angelica root, Clove, Nutmeg, Bitter Orange peel, Gentian root, Nettle leaves, Sweet Orange peel, Carob pods, Juniper, Rhubarb root, Iris, Clary Sage, Red Cinchona, Lemon peel, Elderflower, Bergamot peel, Liquorice root, Cretan Dittany inflorescence, etc. The extracts thus obtained are added to our Gavi DOCG, together with sugar and caramel.

TASTING NOTES AND MORE



Colour

Red with hues of orange.



Bouquet

The vinous and citric notes are accompanied by pleasant spicy aromas which complete and define the style of this vermuth.



Flavour

In this vermuth, the aromas obtained during the specific treatment of the blend are prominent and the spicy and citric notes give way to a pleasantly bitter finish.



Ingredients

Organic/Biodynamic Gavi DOCG, sugar, alcohol, extracts of aromatic herbs and spices, caramel.



Certification

Certified “*Organic*” by ICEA.

CONCLUSIONS

This Red Vermuth is **perfect as an aperitif or digestive**. It is an excellent product to be **consumed cold**: it can be served pure or with water, which transforms it into a great **refreshing drink**. The Red Vermuth is also the **basic ingredient for many cocktails**.