



WHITE 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 to transform our Gavi DOCG into Vermouth. Its main aromas include: Common Wormwood, Roman Wormwood, Fennel seeds, 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, Saffron, Sweet Flag, Vanilla pods, Marjoram leaves, Rhubarb root, Iris, Clary Sage, Red Cinchona, Lemon peel, Elderflower, Bergamot peel, Liquorice root, Cretan Dittany inflorescence, etc.

TASTING NOTES AND MORE



Colour

Light Straw Yellow.



Bouquet

The nose of this White Vermouth has balsamic and herbal notes, which distinguish themselves through the aromatic smell of Wormwood.



Flavour

The White Vermouth is characterized by the extraordinary flavour of our blend, combined with a good proportion of citric notes, which are complemented by the aromas of the bitter roots.



Ingredients

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



Certification

Certified “*Organic*” by ICEA.

CONCLUSIONS

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