

*Casa E. di Mirafiore*

## VERMOUTH di TORINO

BIANCO



Born in the 18<sup>th</sup> century, the Turin Vermouth is an aromatic wine which has been appreciated since the Savoia Royal family time. Mirafiore started its production in the early 19<sup>th</sup> century. Today We figured out a new version of it after the historical recipe which is made with 46 different aromatic herbs such as flowers, plant roots, fruits and spicis. All of them are naturally extracted and mixed with the wine plus sugar and alcohol, as the tradition wants.

WINE VARIETIES White piedmontese wines and Moscato

#### HERBS

Quinine peel, Succirubra Quinine, Gentian roots, Acorus camalus, Sweet orange peel, Bitter orange peel, Roman absinthe, Rhubarb, Yarrow flowers, Bay leaves, Florence Iris, Ceylon cinnamon, Knapweed, Valerian, Genzianella (Piedmont grown), Elderflower, Linden flower, Turmeric zedoaria, Green Chiretta, Viola Yedoensis, Coriander, Cloves, Cape aloe, Ginger, Citrine sandalwood, Cardamon Nutmeg, Vanilla berries, Light absinthe(Piedmont grown), Artichoke leaves.

ALCOHOLIC CONTENT 17% vol.

SUGGESTED FOOD PAIRING We suggest to serve it cold with some ice during summer time, as aperitif or after-dinner drink. During winter time you can have it as hot drink (3 teaspoon suggested). It's naturally refreshing and thirst quenching thanks to its mixology.

AVAILABLE SIZES Lt. 0,75

