



White Vermouth

AREA: Castelnuovo Don Bosco

VARIETY: 95 % Chardonnay 5% Sauvignon

ALTITUDE: 300 m asl

SOIL: Sub-acid pH, predominantly clay - iron with the presence of red clays

EXPOSURE: South/East

YIELD: 70 quintals per hectare

BREEDING: Espalier with Guyot pruning

AGING: In steel vats for 60/90 days

SERVING: 10°-12°

17 % BY VOL

PAIRINGS: It can be enjoyed alone or with ice as an excellent aperitif or digestive with dark chocolate .

DESCRIPTION: Historically linked to the traditions of Turin, this handmade vermouth is based on white wine, which is expertly combined with pure cane sugar and a fine selection of herbs and spices such as mint from Pancalieri, wormwood, gentian and clove, before left to soak naturally in alcohol..

