

# TOSTI

1820



VERMOUTH DI TORINO  
SUPERIORE

## TAURINORUM SUPERIORE



A BASE DI ESTRATTI DI ERBE E SPEZIE INFUSE IN MOSCATO

**The history of Tosti Vermouth** goes a long way back to when, in the first half of 1800, the Bosca family began working with the local herbalist. From an ancient recipe, starting from Moscato wine flavored with more than 30 different precious spices, a unique and special elixir was obtained, which was handed down from generation to generation.

Nowadays, this old recipe has been revised and improved with full respect for tradition for today's **Taurinorum Superiore Vermouth di Torino** to propose a product of the historical tradition of Turin and Piedmont, revitalizing vintage excellence with contemporary passion.

**The main ingredient is Moscato d'Asti DOCG** with more than 30 premium spices and herbs singularly infused. Moscato d'Asti suitably refined enhances the backbone of Vermouth and the floral note. The separate extraction of the herbs and specific refinements for each extract allow to get from every herb the **highest aperitif, aromatic and digestive qualities.**

The main flavoring herb Taurinorum Superiore Vermouth di Torino is the **Artemisia Pontica, better known as Roman Wormwood.** The leaves and flowers give aroma and the typical bitter taste to the product. The Artemisia is grown, harvested and dried rigorously in **Piedmont.**

**The aromatic profile** is then built by

**saffron infusions, cinnamon and vanilla berries,** which give the **SWEET NOTE;**

by **extracts of star anise, iris, coriander, myrrh and nutmeg,** giving the **ETHEREAL NOTE;**

by infusions of **chamomile, clary sage, savory and oregano** that generate the **HERBACEOUS NOTE;**

and by **infusion of orange peel** that gives the **CITRUS NOTE.**

A sophisticated note comes from **cinchona, rhubarb, aloe vera, quassia wood and gentian infusion** while **the global balance is due to sugar addition which perfectly matches with BITTER NOTES.**

**How to drink it:** with ice and lemon zest it is our favourite, but also straight and as a base for creating



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**APPELLATION:** Tosti1820 Vermouth di Torino Taurinorum Superiore

**TYPE:** aromatized wine.

**MAIN INGREDIENTS:** Moscato Bianco di Canelli, infusion of Artemisia (Roman Wormwood), herbs and spices.

### TECHNICAL INFORMATION

**ALCOOL:** 18% vol

**CAPACITY:** 75 cl

### ORGANOLEPTIC FEATURES

**COLOR:** dark amber with golden reflexes.

**SWEET NOTE:** saffron, cinnamon, vanilla berries.

**ETHEREAL NOTE:** myrrh, ireos, star anise, coriander, nutmeg.

**HERBACEOUS NOTE:** chamomile, clary sage, savory, oregano.

**BITTER NOTE:** cinchona, rhubarb, aloe vera, quassia wood, gentian.

**CITRUS NOTE:** citrus: orange peel.

**SERVING TEMPERATURE:** 6-8°C

**TASTING TIPS:** our favourite way is on the rocks with lemon zest but also straight and as a base for creating premium cocktails.

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A BASE DI FINISSIME ERBE,  
SPEZIE E MOSCATO D'ASTI DOCG

ARTEMISIA ABSINTHYUM  
MIRRA · BACCHE DI VANIGLIA · CANNELLA  
ZAFFERANO · SANTOREGGIA · SCORZE DI ARANCIA  
CHINA · RABARBARO · ALOE VERA  
LEGNO QUASSIO · GENZIANA



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