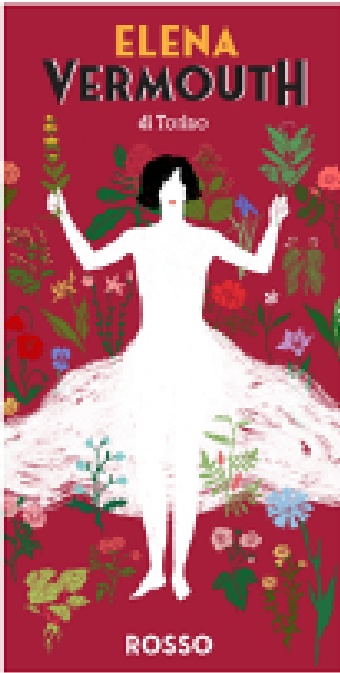




ELENA PENNA VERMOUTH DI TORINO ROSSO



PRODUCER PROFILE

Owner(s):

Elena Penna &
Luca Currado Vietti
Elena Penna Spirit
Winery Founded:

2020

Region:

Piedmont

Region of production: Piedmont, Langhe

Ingredients: Nebbiolo wine with slow infusion of 30 different natural Botanicals and herbs from the Piedmont region, following an old recipe of the families.

Aging: stainless steel tanks

Alcohol content: 18 % vol.

Bottle Size & Pack: 1000 ML / 12 pack

PRODUCTION METHOD:

All the fresh and dry botanicals are finely crushed. Followed by a cold extraction for 3 weeks, which helps to extract all aromatic substances. The extract is then mixed with Nebbiolo wine, alcohol, and sugar. Before the final aging the Vermouth is stabilized with refrigeration and filtered. The final touch is the aging in steel tanks for approximately 50 days.

SENSORY PROFILE:

Color: The maturation in steel tanks delivers a garnet color with opulent amber shades.

Bouquet: Elegant and refined with intense bitter orange, hints of vanilla, gentian and floral. Spicy notes of cinnamon, ginger and cloves with a clear perception of artemisia.

Palate: Intense and harmonious. Red fruits, long and spicy persistence and pleasantly sweet finish.

Serving temperature: about 8° C 43-46°F

Drinking Suggestions: Neat. Excellent on the rocks as an aperitif. An essential ingredient in a variety of cocktails such as an Americano, Negroni or Manhattan.