



CASTAGNOLE DELLE LANZE

VERMOUTH 18/70

Vermouth Bianco

Vermouth has ancient origins, officially born in Turin in 1786. This historic aperitif is a fortified, aromatized wine that combines the complexity of medicinal herbs and spices with a pleasingly smooth palate. It is ideal served neat, with ice and a lemon twist, or as a key ingredient in classic international cocktails. Our family recipe uses Moscato d'Asti, the historic, premium wine base for producing Vermouth Bianco di Torino. Thanks to its natural aromatic qualities, it imparts floral and fruity notes that blend perfectly with the mix of medicinal herbs and spices.

GRAPE VARIETY: 100% Moscato d'Asti DOCG

ALCOHOL CONTENT: 14.5%

BOTANICALS: A secret extract of 51 herbs and spices

COLOR: Brilliant, intense Moscato-yellow with golden hues

PERFUME: Delicate, expressive, and elegant on the nose. With eyes closed, one detects the aromatic note of Moscato, which blends harmoniously with hints of spices and herbs—dominated by wormwood (the signature essence of vermouth)—alongside light floral, fruity, and citrus notes. The sensory profile evolves continuously during tasting; it is intriguing and inviting.

TASTE: Rich and enveloping on the palate; an initial sweetness stands out, balanced by a structure featuring acidity and a bitter finish.

FOOD MATCH: Ideal as an aperitif thanks to its refined and elegant character. It can be enjoyed neat or over ice, optionally with a slice of lemon. It is also used in cocktail preparation, offering infinite combinations ranging from the classic Americano to innovative creations by international bartenders.

SERVING TEMPERATURE: 8 – 10 °C

AVAILABLE FORMATS: 0.75 l



Dogliotti 1870 Snc

Via Fratelli Vicari, 70 - 14054 Castagnole Lanze (AT) - Italia
info@dogliotti1870.com - www.dogliotti1870.com