



CASTAGNOLE DELLE LANZE

VERMOUTH 18/70

Vermouth Rosso di Torino

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 pleasant smoothness on the palate. It is ideal both for sipping neat, served with ice and a lemon twist, and as a key ingredient in classic international cocktails. Our family recipe uses Barbera d'Asti as a base, allowing us to preserve the wine's natural color without adding any artificial coloring.

GRAPE VARIETY: 100% Barbera d'Asti DOCG

ALCOHOL CONTENT: 16%

BOTANICALS: A secret blend of 46 herbs and spices

COLOR: Ruby red (derived from Barbera), brilliant and intense (no added coloring)

PERFUME: The nose offers an explosion of herbs and spices layered over the red fruit notes of the base wine. Absinthe, the quintessential vermouth ingredient, is perceived in balance with a rich profile that alternates between floral and spicy nuances and notes of wild berries, sour cherry, and cocoa.

TASTE: Full-bodied and velvety on the palate, with a bitter edge that complements the prevailing sweetness

FOOD MATCH: Created as an aperitif, it is also excellent as an after-dinner drink paired with chocolate desserts, pastries, and dried fruit. It is superb in cocktails, offering endless mixing possibilities—from classics like the Americano or Negroni to innovative creations by international bartenders—and lends a distinctive character to any mix.

SERVING TEMPERATURE: 8 – 10 °C

AVAILABLE FORMATS: 0.75 l



Dogliotti 1870 Snc

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