

Turin-Vermouth



> More about Turin-Vermouth

TURIN VERMOUTH is an Italian reality that produces excellent quality of Vermouth, Liqueurs and Spirits.

Our Vermouth is an high level product, totally handcrafted that you cannot find in supermarket like industrial products. We are Founding members of Turin Vermouth's consortium and the only factory that still produce within the walls of the city of Turin (where Vermouth was born in the end of 1700). We have got the complete variety of Vermouth from White till Superior one. We use selected national herbs, everything is made in Italy, our production process are traditional but we use modern machines. Our products won by the years different international prizes.

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We select more than 20 botanicals from Oceania, Asia, South America and Europe, we chop the botanicals in our shredder, we use a special alcohol pressure extractor to pull out the best flavours and aromas from the botanicals, a quick step on the press machine to further get the residual extract. Herbs rest for 20 days (herbs with herbs, roots with roots etc...) then we blend the extract with alcohol and wine. We subject our product to a filtering process to eliminate any residuals and therefore improve its quality. Drapò Vermouth then rest for at least 5 weeks in our stainless steel tanks and it gets ready to jump into the bottle while Vermouth Gran Riserva rest for at least 6 months into French oak barrel assimilating smells and aromas of the barrel.

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