



Vermouth di Torino Superiore

(IGP) Indicazione Geografica Tipica
Invented in 1786 by Antonio Benedetto Carpano
in Turin.

Grape Variety: 100% Aromatised Roero
Arneis Docg

Vinification: 40 days cold maceration in the
wine of caramelized dried orange, species
and herbs from all over the world with a
particular focus on indigenous varieties

Alcohol Content: 17 % Vol.

Characteristic: Amber yellow color, intense,
complex, aromatic, balsamic, harmonious,
and spicy aromas. Major mugwort
(wormwood) stands out, along with citrus
scents and dried flowers. In the mouth, it is
soft with caramelized notes, and it is
balanced in all its components.

Serving Temperature: 12°-15° C



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