



La Canellese®

VERMUT DI TORINO

Vermut di Torino follows the oldest tradition of “La Canellese” by keeping Rosa’s original recipe. Its precious and luxury red color suggests the secrets of its exclusive formula and opens to an exciting adventure between exotic spices and fresh sweet and bitter orange notes.

Vermut di Torino is **the most precious vermouth** of the range, mysterious and intense, to be enjoyed on the rocks and garnished with an orange twist.

THE RECIPE

Melange of selected Italian white wines, sugar and top quality alcohol, enriched by a selection of 30 aromatic plants. Among the herbs, Absinth, Alpine and Roman wormwood, licorice, orange, elecampane, allspice and nutmeg stand out. Colored with caramel.



ABSINTHE WORMWOOD
ARTEMISIA ABSINTHIUM



BITTER ORANGE
CITRUS AURANTIUM



NUTMEG
MYRISTICIA FRAGRANS

APPEARANCE

Dark amber.

AROMA

Gentle and orange-scented, with hints of gentian and nutmeg spice.

TASTE

The careful selection of spices gives to the vermouth a soft and balanced aftertaste, with nice orange notes.

HOW TO SERVE

At a temperature of 6 - 8 °C, in a tulip-shaped glass, in order to funnel aromas into the nose.

Excellent with two ice cubes and an orange twist.

WHEN TO TASTE

At cocktail time.

ALCOHOL CONTENT

16% vol.

PACKAGE

750 ml bottle.

MADE IN

Calamandrana, Piedmont, Italy.