
BORDIGA VERMOUTH DI TORINO BIANCO



Region: Piedmont, Italy

Product Type: Aromatized Wine

Primary Botanicals: Artemisia absinthium, European dittany, elderflower, cinchona, orange peel, anise, vanilla bean Gentiana acaulis flowers

Botanical Source: artemisia, elderflower, dittany, gentiana all wild foraged locally, orange peel from Sicily, vanilla from Madagascar, others from Asia. Wines are trebbiano, moscato and cortese from the Langhe

Finished ABV: 18%

Method of Production: wines mixed and rested 5 days, sugar added and stirred periodically over 5 days to dissolve, all herbs infused or distilled individually then added to the wine solution. Rested 40 days, clarified naturally with cold temperature, paper filtered, rested 10 days, then bottled and rested 20 days in cellar

Try this in a...: white negroni, classic cocktails like the puritan or gibson

**Visit <https://omwines.com/make-a-cocktail> for suggestions

Notes from Oliver:

Bordiga was started in 1888 by Pietro Bordiga, a bartender in Torino when the city was the epicenter of Italian spirits and cocktail culture. He decided to locate his distillery in the small town of Cuneo because it offered him a strategic position a little over an hour south of Torino, and also close to the Occitan Alps, where he was sourcing his wild botanicals. The climate there, influenced equally by altitude and proximity to the Mediterranean sea, creates herbs that are particularly rich in essential oils and aromas. His great-grandson, also named Pietro Bordiga, still lives above the distillery.

The Bianco Vermouth was Pietro's first recipe, created in 1888, and is still in use today. Tremendously versatile in cocktails, it can modify any style of drink and pairs with spirits from gin to whiskey to calvados. Citrus, baking spice and floral elements define the palate. As with all Bordiga vermouths, freshness and acidity set it apart from others in the category, allowing the botanicals to shine.