
BORDIGA VERMOUTH DI TORINO EXTRA DRY



Region: Piedmont, Italy

Product Type: Aromatized Wine

Primary Botanicals: Artemisia absinthium, elderflower, cinchona, quassia, orange peel, Gentiana acaulis flowers, black pepper, angostura bark, wild thyme

Botanical Source: artemisia, elderflower, gentiana all wild foraged locally, orange peel from Sicily. 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...: 50/50, diplomat, perfect manhattan

**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.

At just 3% sugar, the Bordiga Extra Dry is a game changer for dry vermouth. With no sugar to hide behind the acidity in the wine comes through and the floral and herbal notes shine. In Piedmont it is drunk chilled with fresh seafood or aperitivo, and we've been known to do the same, however it's freshness livens up cocktails and we encourage you to use it in heavier pours than usually called for.