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## BORDIGA VERMOUTH DI TORINO EXCELSIOR RISERVA

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**Region:** Piedmont, Italy

**Product Type:** Vermouth

**Primary Botanicals:** Wormwood, elderflower, chinchona bark, quarrria bark, orange peel, entian, anise, genepy

**Botanical Source:** Local and wild foraged

**Finished ABV:** 18%

**Method of Production:** 30% Barolo, also Moscato and Trebbiano, barrel ageing, infusion

**Try this in a:** Manhattan, Spritz, Negroni

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

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### Notes from Oliver:

Similar in style to the regular Vermouth Rosso from Bordiga, but made with 30% Barolo, the famous red wine that comes from the Langa region not far from Cuneo. (Most 'red vermouth' is made of white wine with caramel coloring.) Some aromatic white Moscato is also used, and some white Trebbiano. The Barolo is aged in large barrels for three years before being transformed into vermouth. The primary botanicals used are wormwood, dittany, elderflower, chinchona bark, quassia bark, orange peel, gentiana lutea root, anise, Bourbon vanilla from Madagascar, and Gentiana Acaulis flowers. Wormwood, elderflower, and both gentians are wild foraged in the Alps west of the distillery; the only local herb that is cultivated is artemisia mutellina, known locally as 'genepy,' which is a protected plant.

The botanicals are individually infused in pure alcohol derived from wheat so that the extraction of each component is correct. (No purchased infusions are used.) These infusions are combined, and then blended with the different wines, and sugar is added. After cold stabilization and filtration, the vermouth is bottled; after resting for another few months it is ready to be sold. Each batch is only 2,000 liters.