



Scarpa

Vermouth Rosso
Vermouth di Torino Rosso



SCARPA

REGION

Piemonte

Ingredients : Blend of sugar, alcohol, wine and extract of forty herbs. Our wine base is made of Moscato d' Asti DOCG by 20% according to the traditional Piedmontese recipe. In this red version rhubarb, angostura and bitter orange stick out particularly. The complete 40 herbs list along with the infusion process are part of the secret recipe owned by Scarpa since the 1940's.

Most herbs and spices come from the countryside town of Pancalieri. Located in Piedmont, outside of Turin and along the Po river, Pancalieri is known for the cultivation of medicinal and aromatic herbs.

ABV% : 18%. Sugar content : 70 gr/lt. Colour : Deep brown with ochre shades. Aroma : Very complex combination of herbs and Moscato wine, the bitter notes of rhubarb, licorice and Artemisia are particularly remarkable. Taste : Very persistent and round, pleasantly bitter and mouth-watering. Serve at : It can be enjoyed plain or on the rocks, best served chilled at 10-12 degrees though.

TASTING NOTES

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