



## Borgogno

## BORGOGNO

Vermouth Bianco Superiore

### REGION

Piemonte

### VARIETY

Cortese grapes

Everything starts from an infusion of 37 different extracts of roots, leaves, flowers, seeds, fruits, that have been left to macerate in alcohol for at least 2 months. From the most common aromas such as vanilla, cloves, gentian, rhubarb, to the more uncommon sandal, cardamom, calamus, mace. We won't reveal them all though...that's a secret! Protagonist of this aromatized wine is obviously the quinine (China) from the Cinchona tree bark, of which we use three different varieties: Calisaya, Soccimano, Soccirubra. Then we blend the infusion with sugar, alcohol, and wine.

### TASTING NOTES

The White Borgogno has citrusy notes of orange, lemon, grapefruit take over.

### FOOD PAIRINGS

It is ideal as an aperitif, as a refreshing drink, or as the base for cocktails.