Wijnfiche

Cascina Vengore - Cuché Bianco | Vermouth di Torino | BIO Italy (PIEMONTE) –

Domain

Tenuta Carretta

This domain has been owned by the Miroglio family since 1985 and also owns an industrial textile group.
Its surface covers 65 hectares and is part of an exceptional area declared a UNESCO World Heritage Site. The family also owns 2.6 hectares of vineyards on the prestigious Cannubi Hill (Barolo).
The name Carretta is derived from the word "car", which means stone. This has ensured that the name Carretta was given to the nearby chalk bank that lies on the surface near the entrance and extends no less than a kilometer far to the east.

Vinification

The white vermouth is crafted from a white wine from the Terre Sanrome region, renowned for its freshness and elegance. It is then infused with aromatic herbs, spices, and natural botanicals that enhance its complexity. The final blend has an alcohol content of 16%, and both the grapes and the herbs are organically grown.

Taste

On the nose, it unfolds as an aromatic interplay of flowers and herbs, with hints of chamomile, medicinal herbs, and a touch of sage. This is followed by vibrant notes of lemon peel and grapefruit, topped with a whisper of vanilla. On the palate, the vermouth is distinctly fresh and harmonious, with a soft, velvety texture. A perfectly balanced flavor between gentle fruitiness and a subtle, spicy bitterness, leading to an elegant and lingering finish.
Enjoy it neat or over ice with a zest of lemon or grapefruit. It is also perfect as a mixer in a White Negroni or Vermouth Spritz.

Food pairing

Olives | Cheese - young | Aperitif

General information

Type: Apero & Digestif
Grape varieties: Arneis
Viticulture: Organic
Storage (years): + 2-3
Serving temperature: 8-10 °C

