Wijnfiche

Cascina Vengore - Cuché Rosso | Vermouth di Torino | BIO
Italy (PIEMONTE) —

Domain

Cascina Vengore

Cascina Vèngore is a 26-hectare estate in the heart of Terre Alfieri, between Asti and Alba in Piedmont, between Roero and Monferrato. The winemaking project was established in 2012, driven by the Povero family's desire to bring abandoned land back to life. Today, it is led by young winemaker Lucrezia Povero, who, together with her sisters Maurizia and Letizia, tends the vineyards with the utmost respect for nature. The estate forms a natural amphitheatre, where springs seep through mineral-rich rocks, forests provide shelter for birds and ripe bunches of grapes await their transformation into elegant and refined wines.

Vinification

The production begins with the careful selection and precise blending of aromatic herbs and spices, such as coriander, rhubarb, and elderflower, along with cinnamon, nutmeg, and clove. These ingredients then undergo cold extraction in hydroalcoholic solutions, with an alcohol content ranging between 40% and 60%. Finally, the extracts and caramelised sugar are blended with 75% Arneis wine, resulting in a perfectly balanced red vermouth with rich aromatic complexity.

Taste

In the glass, the red vermouth reveals a deep red colour with warm reflections. The aromatic profile is defined by medicinal herbs, citrus fruits, and spices, creating an expressive and inviting nose. On the palate, it is round and aromatic, with a lingering flavour that finishes on a pleasant, gently bitter note.
Enjoy the vermouth neat or over ice, with a zest of orange. It is also perfect in a Negroni, for making marinades, or to enhance desserts.

Food pairing

Olives | Nuts | Cheese - young | Aperitif | Fish - anchovy

General information

Type: Apero & Digestif
Grape varieties: Arneis
Viticulture: Organic
Storage (years): + 2-3
Serving temperature: 12-14 °C

