



Wijnfiche

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

Domain

Cascina Vengore

The domain is located in Northwest Italy, Piemonte, between Asti and Alba. It covers 26 hectares, including 16 hectares of vineyards. The 3 brothers Daniele, Alessio and Luca work the land tirelessly, always respecting biodiversity and following the natural rhythms of time and the seasons. They make the most of all that nature offers them: from the natural water sources that seep into mineral-rich rocks and the woods that offer rest to birds to the bunches of ripe grapes, ready to be transformed into elegant and exquisite 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: Aperò & Digestif

Grape varieties: Arneis

Viticulture: Organic

Storage (years): + 2-3

Serving temperature: 12-14°C

