18 50

GANCIA

VERMOUTH DI TORINO ROSSO

Crafted according to the traditional method and the original Gancia family recipe dating back to the 18th century, Vermouth di Torino Rosso Gancia is a distinctive expression of Italian heritage. Carefully selected botanicals and premium ingredients are blended to create a vermouth that honors its origins while meeting the expectations of today's market and contemporary mixology.

AVAILABLE FORMATS: 75Cl

TASTING NOTES

Colour: deep ruby red with golden highlights.
Nose: the nose reveals distinctive spicy notes of cinchona bark, amaretto and orange, followed by the same flavors on the palate.
Taste: complex and well-structured on the palate, with pronounced fruit character balanced by distinctive bitter notes.

TECHNICAL NOTES

Production area: Canelli
Primary ingredients: wine, sugar, a selection of herbs and spices, led by Piedmontese wormwood, cinchona bark and nutmeg.
Production process: crafted from wine and infused with extracts from an exclusive blend of aromatic herbs and spices. Following aromatization and the addition of alcohol, the vermouth is sweetened with sugar and given its distinctive colour through the addition of caramel.
Alcohol content: 17% vol.

SERVICE NOTES

Pairing: perfect served neat or over ice, Vermouth di Torino Rosso Gancia is also an ideal base for classic cocktails such as the Americano and the Negroni.
Serving temperature: 6-8° C.

Certificato da Organismo di Controllo autorizzato dal Ministero competente

VERMOUTH DI TORINO ROSSO
Perfect serve

MI-TO (Milano-Torino): *one of Italy's oldest cocktails, the Milano-Torino dates back to the late 19th century. Its name pays tribute to the two cities from which its key ingredients originate: Milan, home of the bitter, and Turin, home of the vermouth. The Mi-To is an iconic chapter in the history of Italian mixology and is widely regarded as the forerunner of other celebrated Italian cocktails, including the Americano and the Negroni.*

Type: pre dinner

GLASS
Old fashioned
MIXING METHODS
Build
INGREDIENTS
45 ml Vermouth di Torino Rosso Gancia
45 ml Bitter Gancia
GARNISH
Orange twist

BOULEVARDIER: *with its unmistakable chic allure, the Boulevardier is regarded as one of the great classics of the cocktail world. Traditionally, a boulevardier was a sophisticated gentleman with a taste for refined cocktails and fashionable venues, much like those lining the grand boulevards of Paris. Often described as the elegant alternative to the Negroni, the Boulevardier differs from its Italian counterpart by just one ingredient: whiskey replaces gin.*

Type: after dinner
IBA Cocktail: The Unforgettables

GLASS
Martini glass
MIXING METHODS
Stir&Strain
INGREDIENTS
45 ml Jon Rye Whiskey
30 ml Vermouth di Torino Rosso Gancia
30 ml Bitter Gancia
GARNISH
Orange twist, or lemon twist