



UNIQUE ITALIAN APERITIFS AND SPIRITS
WITH AN ANCIENT HERBAL SOUL

Made in Piedmont with the best natural ingredients, mainly gathered in the hills and mountains around our distillery.

VERMOUTH ROSSO

Our Rosso embodies the most authentic Piedmontese tradition and is crafted from Nebbiolo wine. Ageing for several months in wood barrels for periods, which vary from season to season, creates a harmonious flavour balance and an unmistakable bouquet. The warm, enveloping woody aromas, both balsamic and mentholated, are reminiscent of those herbal mixtures of yesteryear with absinthe, bitter orange, Alpine mint, clove and other notes of spice. Soft and palate-filling thanks to its perfect alcohol and sugar balance, it reveals a pleasantly bitter and rounded rhubarb and gentian finish.

MAIN BOTANICALS

Absinthe, alpine mint, cloves,
mace, gentian.

18% vol

75 cl

We rely on the creativity of the bartender to make the best use of our products.

A serving suggestion:

AMERICANO DEL PROFESSORE

4 cl Vermouth DP Rosso,

2 cl bitter Del Professore, a dash of iced soda.

Pour into an old style glass full of ice, mix and garnish with lemon and orange zest.

VERMOUTH & SPIRITS DEL PROFESSORE

VERMOUTH Classico | VERMOUTH Rosso | VERMOUTH Vanilla | VERMOUTH Whisky finish |
VERMOUTH Rum finish | GIN Monsieur | GIN Madame | GIN Crocodile | APERITIVO | BITTER

A CHARACTERFUL NEBBIOLO BASE
ONLY NATURAL HERBS AND SPICES
CRAFT WORKING AND RESPECT FOR THE INGREDIENTS
LONG AGEING REST IN WOOD BARRELS

