



- **Type:** Red Vermouth
- **Base wines:** 80% Barbera 20% Cortese
- **Botanicals used:** Wormwood, coriander seed, cinnamon, cinchona, sweet orange, nutmeg, clove, sandalwood, gentian, elderflower, musk yarrow, and other typical Piedmontese herbs and roots
- **Sweetness:** 160 g/l
- **Coloring:** Natural coloring from wine, no caramel or artificial color
- **Alcohol:** 18%
- **Maceration:** 30 days in grain alcohol (hydroalcoholic infusion)
- **Aging:** 30 days in grain alcohol (hydroalcoholic infusion)
- **Annual Production:** Approx. 2,000 bottles

Tasting notes:

- **Color:** Deep coppery red with amber highlights
- **Nose:** Intense and complex, with alpine herbs, sweet and exotic spices, floral notes, and citrus peel
- **Palate:** Balanced between sweetness and bitterness; long finish, lightly spiced, herbal, and balsamic
- **Serving Temp:** 7–10°C, max 12°C
- **Ideal For:** Neat, over ice with orange peel, or in classic cocktails (e.g., Negroni, Americano)
- **Shelf Life After Opening:** 1–3 months in the fridge

ABOUT THE PRODUCER

Vecchia Scuola is a deeply personal project born from the hands of D&P Selezioni's founder, who sought to bring his father's original vermouth recipe back to life. Inspired by the craftsmanship of Carlo Di Luccio—who earned his aromater diploma in 1963 at the Scuola Enologica di Alba—this vermouth is a faithful tribute to an era of traditional Piedmontese blending and herbal knowledge. Every ingredient, from the base wines to the botanicals, is measured in the exact proportions first recorded over 60 years ago. The result is a small-batch, handcrafted Vermouth di Torino that embodies history, authenticity, and the essence of Piemonte.