

# VECCHIA SCUOLA

📍 Piemonte, Italy



## 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 aromatier 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.



## IN THE VINEYARD

### BASE WINES

Cortese and Barbera d'Asti

### REGION OF PRODUCTION

Piemonte

### FARMING AND SOURCING

Selected wines and botanicals from local Piedmontese growers

### BOTANICALS

Wormwood, coriander seeds, cinnamon, cinchona, sweet orange peel, nutmeg, cloves, sandalwood, gentian, elderflower, musk yarrow, and other native herbs and roots



## IN THE CELLAR

### ALCOHOL

18%

### SUGAR CONTENT

160 g/l

### MACERATION

Hydroalcoholic infusion in grain alcohol for 30 days

### AGING

Hydroalcoholic infusion in grain alcohol for 30 days

### FILTRATION & STABILIZATION

Filtered with paperboard; cold stabilized without clarifying agents



## ADDITIONAL NOTES

### PRODUCTION STYLE

Artisanal and small-batch, made without artificial or synthetic aromas

### FLAVOR PROFILE

Intensely aromatic with notes of alpine herbs, sweet and exotic spices, floral hints, and citrus peel. On the palate, it balances sweetness and bitterness with a long, spiced, herbal, and balsamic finish

### COLOR

Natural color from the wine. No artificial coloring or additives

### SERVING SUGGESTION

Best served at 7–10°C (not exceeding 12°C). Enjoy neat, over ice with an orange twist, or in classic cocktails such as the Negroni or Americano

### SHELF LIFE AFTER OPENING

1-3 months refrigerated

