

Chazalettes Vermouth Rosso della Regina

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| Category | Aperitif |
| Producer | Chazalettes |
| Country | Italy |
| Region | Piémont |
| Size | 750 ml |
| Degree of alcohol | 16,5 % |
| Available | Québec |

Terroir

A red-wine based Vermouth di Torino produced according to the authentic recipe of Clemente Chazalettes, which dates back to 1876.

Vinification and maturation

Vermouth is a flavored, fortified wine. It comes from a wine base (75%) specially produced to become vermouth. It is a blended wine.

The herbs and spices that make up the vermouth (10%) are dried, diced and then macerated separately in a solution of alcohol and water.

The composition of this solution, the temperature and the duration are different for each herb / spice (from a few days to a month). Filtered and pressed, the extract of the various ingredients is then added separately to the wine to create the unique formula.

The natural extracts of herbs and spices come from clary sage, musk mallow, coriander, galangal, achillea moscata, angelica (flowers, seeds, roots), marjoram, winter savory, lemon balm, ginger, cinchona bark, rhubarb, cardamom , cinnamon, bitter orange.

The only other ingredients used are alcohol and sugar (130g / L).

Features

Alongside the distinctive wormwood, you may find notes of Piedmontese herbs, marjoram and musk mallow as well as exotic sandalwood and coriander.

Other information

This Vermouth is named after Queen Margherita who, in 1907, granted to Chazalettes the royal patent and the use of the House of Savoy coat of arms. Della Regina translates from Italian as: 'of the Queen'.

Product code

Québec : 14462396

