



FRANCOLI U.S.A.



ALFIERI VERMOUTH DI TORINO ROSSO

APPELLATION: Vermouth di Torino Origin

VARIETAL: 100% Trebbiano

ALCOHOL: 16%

PAIRINGS:

Excellent as an aperitif or meditation wine at the end of a meal. Excellent in several classic cocktails to pair with any meal for

TASTING NOTES:

Typical, lightly bitter, intense nose. Sweet palate, typical, intense and persistent.

WINEMAKING:

Soil Composition: Calcareous and Sandy

Training Method: Guyot

Elevation: 950 ft.

Vine Exposure: South-East

Harvest Time: Early September

Fermentation Container: Stainless Steel

Length of Alcoholic Fermentation: 20 Days

Malolactic Fermentation: None

Type of Aging Container: Stainless Steel

Type of Oak: None

Length of Aging before Bottling: 6 Months

Length of Bottle Aging: 2 Months

