



## Anselmo Torino 1857 - Vermouth Rosso

Imported by: Carlotta Scotti Pignato - Tuscan Vineyard Imports  
8305 Office Park Drive - A / Douglasville, Georgia 30134 / 404-386-6065  
[Carlotta@tuscanvineyardimports.com](mailto:Carlotta@tuscanvineyardimports.com)

### Anselmo Torino 1857: Vermouth Rosso

In 1884, in a small workshop in Turin, young Carlo Anselmo took the family restaurant business to a new direction. Working day and night, he obtained the best mix of herbs and aromatic spices to infuse in the best Moscato wine from Canelli. This he called "Vermouth Anselmo" The bottles began to be seen more and more often in the elegant "pasticceria" or coffee shops in the centre of Turin. Towards the end of the 1800s Carlo Anselmo stepped up the production. From 1908 on, his daughter Carola Alba Anselmo — a cultivated, energetic woman — led the company in a period of constant growth, exporting thousands of bottles of vermouth to all corners of the world. Today it is a group of friends that own the company. They

all have other jobs but are keen on not letting a glorious local vermouth company's tradition die out. *"We really like Vermouth and we're in love with our city. We wanted to see real artisanal vermouth 'alla moda di Torino' call Turin's urban centre home again. Vermouth was born here, but for a while all the companies that made it were from outside the city: we set that right."*

web site: <http://anselmo1857.it/?lang=en>

**Vermouth Rosso, Production 2,000 Bottles**

This is where we stick closest to tradition. It's how an Italian rosso vermouth is meant to be like — more sweet than bitter, but not too sweet. **Bold, dense, gratifying.** It's a premium,

artisanal vermouth that you won't have to pay through your nose for. Actually, most people find they can afford to choose it regularly over the bland, big-name industrial alternatives that many supermarkets stock. Expert bartenders use it to explore uncharted territory in mixology — but feel free to try that at home too. It will also enable you to concoct the perfect traditional cocktail according to time-honored recipes. Drink it on its own to enjoy the complex, balanced taste of many elements coming together.

**Both .750 & 1000 ml Alc by Vol 17%**



## Anselmo Torino 1857 - Vermouth Rosso Riserva

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### Anselmo Torino 1857: Vermouth Rosso Riserva

1884, in a small workshop in Turin, young Carlo Anselmo took the family restaurant business to a new direction. Working day and night, he obtained the best mix of herbs and aromatic spices to use in the best Moscato wine from Anelli. This he called "Vermouth Anselmo" The bottles began to be seen more and more often in the elegant " pasticceria" or coffee shops in the centre of Turin. Towards the end of the 1900s Carlo Anselmo stepped up the production. From 1908 on, his daughter Carlotta Alba Anselmo — a cultivated, energetic woman — led the company in a period of constant growth, exporting thousands of bottles of vermouth to all

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Sit down comfortably and give it all the attention it deserves. Drink it straight. You don't have to be alone and in a meditative mood: actually, sharing it with friends or with your significant other can add to the experience. We'd love to suggest that it's best sampled in front of a crackling fireplace in your medieval manor, but actually in a bustling bar it will prove just as good. Having said that, as an after-dinner drink Anselmo Riserva comes into its own. It will inspire you. Also, if you happen to like high-quality chocolate — well, that's a pairing that can become positively addictive.

**Vermouth Rosso Riserva, .750ml Alc by Vol 17%  
Production 2,000 Bottles**



## Anselmo Torino 1857 - Vermouth Anselmo L'TURINEIS

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### Anselmo Torino 1857: Vermouth Anselmo L'TURINEIS

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### **Vermouth L'TURINEIS, Production 2,000 Bottles**

Torino has long had a love affair with chocolate and Vermouth. Belle Epoque caffès poured luscious hot chocolate in fine porcelain cups for their well heeled clients, a ubiquitous tradition in the Austro-Hungarian empire. Today Cocoa

and Vermouth meet in Anselmo's Turineis. Created in collaboration with Michele Marzella, head bartender of Turin's best cocktail bar, Affini, and world renown Chocolate Master Guido Castagna one of the best chocolate artisans in Piedmont. The cocoa beans used for our vermouth L'Turineis respect the directions of *Cioccolato Metodo Naturale Guido Castagna*: fine cocoa beans, certified collectors cooperatives and low-temperature roasting. You can drink it slightly cold and neat, but never at very low temperatures. It is great paired with dry pastry or desserts. Its cocoa notes add unique characteristics to historical cocktails such as Manhattan or Martinez. On palate it is incredibly smooth and complex. Notes of cocoa powder, exotic spices, sandalwood, mint and herbs as well as a lovely candied orange rind on finish.

**.750ml Alc by Vol 17%**