SPIRITS OF LANGA
SINCE 2020

ELENA SPIRITS

ELENA VERMOUTH DI TORINO SUPERIORE ROSSO LAZ 19

The history of Elena Spirits is firmly anchored in a constant quest for excellence: a value that has always distinguished the work of Elena and Luca Currado Vietti and which has also fed their passion for the new creative and productive personal project dedicated to Vermouth.

Although they began with wine, there's a harmonious connection between their winemaking history and their liqueur production.

The generation before Elena and Luca already had roots in the world of spirits and liqueurs.

Elena's family was originally in the hospitality business and took care of the preparation and supplyingof liqueurs to their premises; meanwhile Alfredo Currado, Luca's father and former oenologist at Vietti, had valuable working experience with producers of amaro and vermouths.

Today, backed by this solid experience, Elena and Luca wanted to breathe new life into a family tradition and create an original and exceptional quality range of spirits, liqueurs and vermouths. **Elena Vermouth was born with a clear identity and an uncompromising bond with the local area.**

At the very basis of the Elena Vermouth project are the essential **quality achieved through ongoing experimentation with excellent botanicals**, the limited number of bottles produced and, in particular, the decision to use renowned Langhe wines as the main ingredient.

Elena Lenna

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Production region: Piedmont, Langhe

Ingredients: the challenge set by the Currado Vietti family was to use **Barolo Lazzarito 2019** and one part Roero Arneis, blended with a selection of botanicals and natural herbs from Piedmont, **according to an old family recipe**, infused only once ("one-shot").

Ageing: steel tanks

Alcohol content: 18% vol.

Bottle size: 750 ml

SENSORY PROFILE

Colour: garnet red with an orange edge

Bouquet: vinous, elegant and refined with notes of bitter orange, gentian and nuances of vanilla. The very delicate spicy part presents hints of liquorice and cloves. The perception of artemisia is well defined in the finish.

Palate: vinous, tannic but decidedly harmonious. Red fruits, long, spicy persistence with a pleasantly sweet finish. Despite the use of traditional spices, the important vinous quota gathers momentum during the closing.

Serving temperature: 8-10 °C

Pairings: on the rocks with a single ice cube, no added citrus peel, as an aperitif or after a meal.

PRODUCTION METHOD

Fresh and dried botanicals are finely chopped. This is followed by **cold extraction for three weeks, which helps to enhance the natural aromatic substances.** Barolo wine that has been fully aged in wood is subsequently added to the extract, along with the part of white wine, as was traditionally the case in the 1800s. The process is then completed with the addition of alcohol and sugar.