SPIRITS OF LANGA
SINCE ES 2020
ELENA
SPIRITS

ELENA VERMOUTH DI TORINO ROSSO

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 supplying of 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 Penna

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Region of production: Piedmont, Langhe

Ingredients: Wine with **slow infusion** of 30 different natural Botanicals and herbs from our Piedmont region, following an **old recipe of our families.**

Ageing: stainless

Alcohol content: 18 % vol.

Capacity: 1000 ML

SENSORY PROFILE

Color: the maturation in steel tanks gives garnet color with elegant amber shades.

Bouquet: elegant, refined, with intense bitter orange, hints of vanilla, gentian, floral and spicy notes as cinnamon, ginger, cloves, and with a clear perception of artemisia.

Palate: intense and harmonious. Red fruits, long and spicy persistence and pleasantly sweet final.

Serving temperature: about 8-10° C 43-46°F

Tasting suggestions: pure. Excellent on the rocks as an aperitif. Essential ingredient in a variety of cocktails such as Americano, Negroni or Manhattan.

PRODUCTION METHOD

All the fresh and dry botanicals are finely crushed. A cold extraction for 3 weeks follows, which helps to extract all aromatic substances.

When time is ready the extract is mixed with the wine, the alcohol, and the sugar. Before the final ageing the Vermouth is stabilized with refrigeration and filtered.

The final touch is the ageing in steel tanks for about 50 days.