SPIRITS OF LANGA
SINCE 2020

ELENA SPIRITS

VERMOUTH DI TORINO SUPERIORE BIANCO TIM23

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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ELENA VERMOUTH DI TORINO SUPERIORE BIANCO TIM23

Production Region: Piedmont, Langhe.

Ingredients: Timorasso-Derthona 2023 blended with a selection of natural botanicals and herbs sourced exclusively from Piedmont, following an old family recipe and used in a single "one-shot" infusion. This is the only Vermouth di Torino Superiore made with 98% Derthona Timorasso DOC wine.

Ageing: steel tanks.

Alcohol Content: 18% vol.

Bottle size: 750 ML

SENSORY PROFILE

Colour: Straw yellow.

Bouquet: elegant and winey, with notes of sweet orange, thyme, mint, gentian, and subtle hints of vanilla.

Palate: fruity and harmonious, with a long finish and a pleasantly sweet, gently spiced close.

Serving Temperature: 8-10 °C

Pairings: On the rocks with a single ice cube, without the addition of citrus zest, as an aperitif or after a meal.

PRODUCTION METHOD

Fresh and dried botanicals are finely chopped.

This is followed by a **cold extraction for three weeks, which helps to enhance the natural aromatic substances.** The Timorasso-Derthona is subsequently added to the extract.

The process is then completed with the addition of alcohol and sugar. Before the final aging of 50 days, the Vermouth is stabilized with refrigeration and filtered.