



TUVÈ BITTER

Turin Vermouth

GOLD ISW, Meiningers International Spirits Award 2017

DOUBLE GOLD, BEST OF CLASS
ADI Spirits Competition 2016

SILVER New York Int'l Spirits Competition 2016

BRAND OVERVIEW

The name "Turin Vermouth" is derived from historical familial recipes displaying the liquor tradition of the Piedmont capital.

The distillery is born in the historic town where the deep roots of Vermouth originated in 1786.

More than two centuries has passed, and since then

many craftsmen, liquor masters and artisans have settled in what was then the epicenter of Italian Liquor.

TUVÈ

The Tuvè line was born to share the passion and warmth of Italian liquor traditions.

THE TIMELESS APÉRITIF

PRODUCT OVERVIEW



TASTING NOTES

- Well balanced classic taste
- Round, harmonious
- Lightly bitter with a splash of fruitiness



SERVING RECOMMENDATIONS

- Neat
- On the rocks
- Mix with seltzer or beer

TUVÈ SPRITZ

2 oz Prosecco
2 oz Tuvè Bitter
1 oz Club Soda

*Over ice, pour the Prosecco
Add the Tuvè Bitter with a splash of soda
Garnish with an olive*



PRODUCTION PROCESS

UTILIZE A MODERNIZED, PROPRIETARY
EXTRACTION MACHINE

Neutral Grain Spirit + Roots +
Aromatic Herbs + Citrus Fruit

x Approx
10 Days



Carmine¹ +
Sugar



Bitter

¹ Carminic acid is extracted from the female cochineal insect to produce carmine, an all natural colorant which can yield shades of crimson and scarlet.

25%
ALC/VOL

750mL
BOTTLE



ORIGIN

PRICE



TURIN
PIEDMONT
ITALY



FULL PRODUCT LINE

