



TUVÈ FERNET

Turin Vermouth

GOLD New York Int'l Spirits
Competition 2016

SILVER ADI 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

- Medicinal aroma of laced gentian, bark, roots and mint
- Initial touch of sweetness on the palate
- A mint entry opens to a complex mixture of flavors
- Dark roasted coffee notes, bitter citrus peels, and clove
- Strong and persistent on the palate

SERVING RECOMMENDATIONS

- Neat, room temperature
- On the rocks
- As a digestif to accompany coffee
- With Sparkling Water or Ginger Ale

TUVÈ TONIC

1 ¼ oz Tuvè Fernet
4 oz Ginger beer
Squeeze of lime

Combine Tuvè Fernet and ginger beer in a highball glass filled with ice

Add squeeze of lime

Stir gently and garnish with mint and a small lime wheel



PRODUCTION PROCESS

UTILIZE A MODERNIZED, PROPRIETARY
EXTRACTION MACHINE

Neutral Grain Spirit + Piedmont
Herbs + Spices

x

Approx
10 Days

+

Sugar

=

Aromatic and Utterly
Intense Digestivo

39%
ALC/VOL

750mL
BOTTLE



ORIGIN

PRICE



TURIN
PIEDMONT
ITALY



FULL PRODUCT LINE

