



*Cuchè*

## Vermouth Bianco

*One of the most typical and prestigious Italian aromatized wines, born in Piedmont.*

*Characterized by a selection of aromatic herbs and spices, Vermouth Bianco offers a delicate, fresh and elegant profile.*



### Alcohol Content

16%

### Alcohol Content

16% p/v

### Ingredients

Sanromè Terre Alfieri DOCG Arneis (75%), sugar, alcohol, extracts of aromatic herbs and spices

### Herbs

Wormwood (Roman and Gentile)  
Coriander  
Chamomile  
Gentian  
Licorice  
Clary Sage  
Rhubarb  
Elderflower  
Thyme  
Oregano  
Lesser Centaury  
Quassia Wood  
Iris

### Spices

Cinnamon  
Ginger  
Nutmeg  
Tonka Bean  
Cloves  
Orange (Sweet and Bitter Green)  
Bergamot

### Content

75 cl

### Name

Cuchè refers to the **Cucheiriolo** spring, which has quenched the thirst of the otherwise arid surrounding hills since time immemorial

### Organoleptic Characteristics

*Color:* bright straw yellow with golden reflections

*Aromas:* medicinal herbs, citrus, vanilla, white flowers

*Taste:* Balanced, fresh, soft, and less sweet than Red Vermouth, with a delicate bitter note on the finish that balances the sugary sensations

### Serving Temperature

8-10 degrees

### Use

-As an aperitif served cold, neat, or with ice and lemon or orange zest.

-As an ingredient for classic or modern cocktails.

-In cooking for:

-Marinating white or red meats

-Deglazing meat and fish dishes

-Flavoring desserts and baked goods

### Food Pairings

Fresh Cheeses, Savoury Snacks (Olives and Dried Fruit), Delicate Dry Pastries (Almond Biscuits)

### Preparation

-Selection and dosing of aromatic herbs and spices

-Cold extraction in hydroalcoholic solutions varying between 40% and 60%

-Blending extracts and sugar with Arneis wine



### CASCINA VÈNGORE SRL SOCIETÀ AGRICOLA

via Mattutina 6, frazione San Matteo - 14010 Cisterna d'Asti (At) Italia

tel. +39 0141 979258 - info@cascinavengore.it - pec: info@pec.cascinavengore.it

P.I./C.F. 03432250045 Rea AT-124088 SDI: RR66BDG

www.cascinavengore.it

