



Cuchè

Vermouth Rosso

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

Characterized by a selection of aromatic herbs and spices, Vermouth Rosso offers a complex aromatic profile rich in sensations.



Alcohol Content

16%

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Ingredients

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

Herbs

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

Spices

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

Content

75 cl

Name

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

Organoleptic Characteristics

Color: Deep red with warm reflections

Aromas: Medicinal herbs, citrus fruits, spices

Taste: round, aromatic, and persistent, with a pleasantly bitter finish

Serving Temperature

12-14 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

Chocolate, Dry Pastries, Savory Snacks (Olives, Roasted Nuts, Fresh and Lightly Aged Cheeses, or Small Crostini with Anchovies and Butter)

Preparation

-Selection and dosing of aromatic herbs and spices

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

-Blending extracts and caramelized 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

