

BÈRTO VERMOUTH

Founded in 1890, the distillery of Castelnuovo Don Bosco was purchased in 1906 by Carlo Quaglia, the great-grandfather of the current distillery director. A succession of fathers passing the historical and traditional knowledge of distillation, liqueur, and vermouth production to their sons, and each son adding their own vision brings us to present day. The current ambition of the distillery is to preserve the multitude of traditional liqueurs and vermouths of Piedmont. Brothers Alessandro and Gian Natale Fantino of Barolo introduced us to Carlo Quaglia, who helps them make their Barolo Chinato.



The Bèrto red vermouth (Ross da Travaj) and white vermouth (Aperitiv dla aTraddission) are standard-bearers of traditionally and artisanally produced sweet vermouth from Piedmont. The recipe dates back to the 1930s and was resurrected by the Italian chef Federico Ricatto. His vision was to create Piemontese Vermouth that could stand on its own as an *aperitivo* or *digestivo*.

In addition to the three vermouths, the distillery also makes a number of uniquely traditional Italian spirits that pay homage to the drinking culture in Piedmont.

FERNET



Base Ingredients: Neutral grain spirit macerated with aloe ferox, saffron, gentian, and mint

Process: Botanicals macerate in stainless steel tanks with the spirit for three weeks; the herbs are pressed after the tank is drained, and the liqueur is rested for an additional three weeks; a small portion of ever fresh batch is replaced with the “mother” fernet for complexity and consistency

Alcohol: 40%

Residual Sugar: 40 g/L

Country: Italy

Region: Piedmont

Sub Region: Castelnuovo Don Bosco