



AZIENDA AGRICOLA LUIGI VICO

Vermouth di Torino

Luigi Vico's family roots in the Barolo village of Serralunga d'Alba reach back to 1694. His own passion for viticulture started when he was just a boy, helping his grandparents tend their vineyards in Serralunga during the summers. As an adult, however, he left the region for work, yet still longed for the hills of Piedmont. With the long-awaited expiration of rental contracts on his family's land, Luigi realized that he could honor his family's legacy by reclaiming his vineyards and crafting, finally, a Barolo wine from the family land. Luigi has partnered with one of Serralunga's most respected and talented winemakers, Davide Rosso of Azienda Agricola Giovanni Rosso, to help him craft his wines.



WINERY: Azienda Agricola Luigi Vico

WINEMAKERS: Davide Rosso

ESTABLISHED: 2016

REGION: ITALY • Piedmont • Serralunga d'Alba

APPELLATION: Vermouth di Torino

BLEND: Moscato Bianco, plus neutral alcohol, sugar, herbs & spices

VINEYARDS: A selection of fruit from estate vineyards in Serralunga d'Alba.

AGE OF VINES: 10 years, on average

WINEMAKING: To a base dry wine from Moscato grapes, neutral alcohol and sugar is added; the mixture is then infused with a secret recipe of wild herbs and spices, many of which are found in the family's Barolo vineyards.

TASTING IMPRESSIONS: Aromas dominated by classic Moscato notes, with rose and lychee, plus some wild herbs like sage; also candied orange peel, cardamom and brown spice. Amaro bass notes from cinchona and gentian bark balance the vermouth's moderate sweetness.

PAIRING SUGGESTIONS: As an aperitif, chilled; with fresh northern Italian cheeses like Robiola or blue cheese; desserts like Piedmontese hazelnut cake



NORTH BERKELEY IMPORTS

northberkeleyimports.com