



AZIENDA AGRICOLA LUIGI VICO

Vermouth di Torino Rosso

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 white wine and Barolo (Nebbiolo) red wine, 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 blend from both Moscato grapes and Nebbiolo 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 focus on primary notes of red berries and red roses, with warm brown spice; candied orange peel, cardamom and cinnamon. Amaro bass notes from cinchona and gentian bark, plus a bright acidity, balance the vermouth's moderate sweetness.

PAIRING SUGGESTIONS: As an aperitif, chilled; as a base for high-quality gin cocktails; with dark chocolate-based desserts or well-aged Parmigiano Reggiano or Grana Padano cheeses



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