## **CASONI**



## Vermouth 'Tomaso Agnini' all'Aceto Balsamico di Modena

Casoni was founded in 1814 and is considered one of Italy's oldest distilleries. For most of the 20th century, this family-founded fabbrica and distilleria was a standard bearer for Italian spirits, operating just outside Modena in Emilia-Romagna. Now headed by its seventh generation, Casoni is again at the forefront of the Italian craft spirits movement, with a re-energized vision of the family's classic range of aperitivi and amari. Casoni's creations stand out with their balanced profiles and low added sugars; the team here also excels with its in-house production of proprietary infusions and small-batch natural aroma extractions.

**COMPANY**: Casoni

CREATOR: Paolo Molinari ESTABLISHED: 1814

**REGION:** ITALY • Emilia-Romagna • Finale Emilia

**STYLE**: An aromatized wine flavored with another wine-derived specialty of the Modena area: aceto balsamico. A traditional botanical-infused fortified wine incorporating three-year-aged balsamic vinegar of Modena.

**ESSENTIAL INGREDIENTS:** Aceto Balsamico di Modena IGP

ABV: 18% CLOSURE: Cork

**TASTING IMPRESSIONS:** Luxurious and assertive, with sweet/sour balsamic vinegar notes complemented by notes of warm spice, caramel, tart red and black fruits, and florals.

