



THE JIGGER SOCIETY

Vermouth di Torino 'Esule'

Reggio Emilia is a gastronome's paradise: Parmigiano cheese, balsamic vinegar, and Lambrusco wine are some of its signature products. The creative team behind The Jigger Society has tapped this regional wealth and applied it to the Italian craft cocktail movement. Jigger Spiriti e Cucina, named the Best Cocktail Bar in Italy in 2016, sources local botanicals (and local wine) for their dynamic yet limited line of bespoke craft spirits. This vermouth represents a partnership with the legendary Ermete Medici family of Lambrusco, to create a delightful elixir based on local flavors and traditions. Their Vermouth di Torino, called 'Esule,' is crafted on a base of Lambrusco Salamino wine from Medici's cellars.

COMPANY: The Jigger Society

CREATORS: Jigger Spiriti e Cucina collective

ESTABLISHED: 2015

REGION: ITALY • Emilia-Romagna • Reggio

STYLE: A full-bodied, vinous yet dry Vermouth di Torino, a fortified and sweetened wine. Lambrusco Salamino wine (from the estate Ermete Medici) is blended with grain spirit and botanicals.

ESSENTIAL INGREDIENTS: Wormwood, gentian, macis, thyme, marjoram, dittamo, black pepper, nettle, mint, sage, lavender, ginger, laurel, licorice, cinnamon, bitter orange peel and lemon peel

ABV: 18%

CLOSURE: Cork

TASTING IMPRESSIONS: A dry style, with notes of black pepper, wormwood, and gentian complementing the dark, wild berry fruit. Vinous and full-bodied. Excellent balance of ripe fruit and spice; reminds of Barolo chinato.

NOTES: Esule ("Exile") is an homage to Giuditta Bellerio Sidoli (1804-1871), a revolutionary activist during Italy's Risorgimento period and passionate supporter of the independent culture of Reggio Emilia.



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