



9 di DANTE INFERNO IGP Vermouth di Torino Superiore

Type:	Rosso
Wines:	50% Dolcetto D.O.C. Piemonte 50% Cortese D.O.C. Piemonte
ABV:	17.5%
Bottle size:	750ml
Serve at:	10-12 C°
Perfect for:	Aperitivo and Cocktails

9diDANTE INFERNO Vermouth di Torino Superiore (0.75l):

9diDANTE INFERNO is an original recipe inspired on Dante's Divine Comedy, that will take you on a journey through the poet's 9 circles of hell. Giving birth to a philosophy that puts quality Piedmont wines at the heart of its vermouths, 9diDANTE INFERNO blends twenty-seven botanicals with equal parts red Dolcetto and white Cortese wines to produce a vermouth that is characteristically tannic with high levels of freshness and acidity.

TASTING NOTES

Intense bright ruby in colour, INFERNO has a distinct nose that preserves the characteristic tannic and cherry notes of Dolcetto wines, followed by aromas of orange zest, vanilla and fruits of the forest. On tasting, a floral opening with cardamom and basil gives way to a refreshing and mildly spiced explosion of taste. Closes with a pleasant amaro finish that lingers briefly.

PAIRING

9diDANTE respects the artisanal traditions of Piemonte to produce an innovative product that will surprise you in appearance and taste. A Vermouth di Torino Superiore that has been blended to be enjoyed alone or over ice with a twist of orange peel. 9diDANTE INFERNO will bring a new injection of life and a bit of sin to your Americano, Negroni or Manhattan.

ABOUT DOLCETTO AND CORTESE

Despite its name, which in Italian means “sweet one”, Dolcetto wines are in fact dry and high in tannins. Its deep ruby colour is the key behind INFERNO’s characteristic colour and the reason that allows us to not add caramel as is usually the case in red vermouths.

Cortese is a white grape variety that is most often associated with the famous Gavi wines. Known for its high acidity and its ability to retain freshness, this is the perfect wine to provide INFERNO with the crispness necessary to balance the character and strength of the Dolcetto.

DISTILLERY

9diDANTE comes to life just outside the city of Alba, at the foot of the Piedmont hills, just outside Alba. It is here, in the heart of the Barolo vineyards, that the art of making vermouth has been mastered and perfected since the 18th century, when it was appreciated at the court of the House of Savoy.

9diDANTE puts wine quality at the center of all of its vermouths, providing at the same time a window for the international discovery of the lesser-known local Piedmont grape varieties. Elaborated under the requirements for the prestigious Vermouth di Torino Superiore IGP (Indication Geographique Protegee), 9diDANTE prioritises the use of local raw materials, further strengthening the bond to its territory and terroir.

First bottled in October 2019, 9diDANTE INFERNO is produced in batches of 6666 bottles.