



## 9diDANTE PURGATORIO

### IGP Vermouth di Torino Superiore

**Type:** Extra-Dry  
**Wine:** 100% Arneis D.O.C. Piemonte  
**Alcohol:** 18%  
**Bottle Size:** 750ml  
**Serve at:** 8-10C°  
**Perfect for:** Aperitivo and Cocktails

#### **9diDANTE PURGATORIO Vermouth di Torino Superiore (0.75l):**

9diDANTE continues to pay homage to Dante's Divine Comedy, with an original recipe that is set to redefine Extra-Dry vermouths. As the first Vermouth di Torino Superiore to be blended exclusively from 100% Piemonte's prized Arneis wine, PURGATORIO confirms the company's commitment to putting Piedmont wines at the heart of its vermouths.

#### **TASTING NOTES**

Pale lemon yellow in color and with a distinct floral nose that retains the characteristic pear and apricot notes of Arneis wines, 9diDANTE Purgatorio has an intense and unusually full-bodied personality for a white Extra-Dry Vermouth. A rounded palate that perfectly balances the citrus and herbal notes, where highlights of sage, mint and thyme give way to a refreshing and mildly bitter sensation.

## **PAIRING**

9diDANTE respects Piedmontese artisan traditions to create an innovative product that will surprise you both in appearance and in taste. An Extra-Dry vermouth created to be enjoyed neat over ice, but that is also set to redefine the way extra-dry vermouths are enjoyed. Perfect in a Dry Martini, with a “Fifty-Fifty” blend (equal parts of dry vermouth and gin).

## **ABOUT ARNEIS WINE**

Arneis is a highly valued and wonderfully distinctive white grape from Piedmont. In a region known for its noble red wines such as Dolcetto, which 9diDANTE uses in its Inferno vermouth, Arneis gives a full-bodied white wine, which is rich in taste with notes of apricot and pear. Sometimes referred to as white Nebbiolo, “arneis” means “mischievous” or “reckless” in the local Piedmontese dialect. A name derived from the fact that it is notoriously difficult to grow, to the point that until little over a decade ago, it was on the verge of extinction.

## **ABOUT 9diDANTE**

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 September 2021, 9diDANTE PURGATORIO is produced in batches of 3333 bottles.