



ESULE VERMOUTH DI TORINO

Reggio, Emilia-Romagna

Reggio Emilia, the beautiful small city in Emilia-Romagna, is a gastronome's paradise: Parmigiano cheese, balsamic vinegar, and Lambrusco wine are some of its signature products, and the creative team behind The Jigger Society has added craft cocktails and spirits to the menu. Jigger Spiriti e Cucina, named the Best Cocktail Bar in Italy in 2016, takes its inspiration not just from the cocktail parlors of New York and London but from its immediate surroundings, sourcing local botanicals (and wine!) for their fledgling line of craft spirits products.

To help introduce their spirituous creations to the world outside Emilia, the Jigger Spiriti e Cucina crew teamed up with the legendary Ermete Medici family, of Lambrusco fame. Fifth-generation proprietor Alessandro Medici, whose family's benchmark wines are distributed all over the world, has brought this expertise—and some wine—to The Jigger Society: Their Vermouth di Torino, called Esule, is crafted on a base of Lambrusco Salamino wine from Medici's cellars.

Style

Vermouth di Torino: Fortified, sweetened wine blended with neutral spirit and botanicals.

Essential Ingredients

Lambrusco Salamino wine blended with grain spirit that was infused with Wormwood, Gentian, Macis, Thyme, Marjoram, Dittamo, Black Pepper, Nettle, Mint, Sage, Lavender, Ginger, Laurel, Licorice, Cinnamon, Bitter Orange Peel, Lemon Peel.

ABV

18%

Tasting Notes

By Vermouth di Torino standards, this is quite a dry style, with notes of black pepper, wormwood, and gentian complementing the dark, wild berry fruit. Quite vinous and full-bodied, but neither cloying or syrupy. Displays sublime balance of ripe fruit sweetness and spicy bitterness. Lovers of classic Italian wine will detect a resemblance to Barolo *chinato*. An excellent choice for lending backbone to a Negroni or Americano.

Producer Website

www.thejiggersociety.com

