

FORO®

EXTRA DRY VERMOUTH

MADE WITH ORGANIC GRAPES

General Information

Alcohol: 18%

Variety: Organic Trebbiano

Herb Extract: The aromatic species present in the bouquet belong mainly to the genus "Artemisia," along with juniper, wild rose, marjoram, coriander, gentian, ginger, cloves, chamomile, elderberry, china bark, cardamom, "angelica," vanilla and angostura.

Color: Soft yellow

Nose: Distinctive spicy aromas with scents of juniper, marjoram and wild rose.

Finish: Salty sensations in the mouth with a slight sweet note and a bitter finish due to the "artemisia" and the lemon crispness.



▲ IMPORTED BY CHATHAM IMPORTS, INC., NEW YORK, NEW YORK

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History

Vermouth's reputation is connected to the Piedmont Province. At the end of 1700s the preparation of this aromatic wine was considered art. The origin of the name "Vermouth" is unknown; however, generally it is considered to have been derived from German words "Wermuth absinth."

Romans prepared absinth calling it "Absinthiatum vinum."

In 1786 Antonio Benedetto Carpano was the first Italian absinth maker, and started to put Vermouth on the market in his shop in the center of the city of Turin. Thus, was Vermouth born in Italy, and it became forever associated with the Piedmont Province. Thanks to the climate and the terroir, Piedmont with its Alps has always offered the best raw materials for Vermouth production.

Absinth is usually used to make Vermouth, giving it its signature aroma and a special bitter taste. Vermouth is a flavored wine, made with flowers, roots, seeds, bulbs and barks of different plants. Artemether is the most important botanical herb used to make it.

Vermouth production requires the addition of alcohol and tanning to wine. It's important to produce Vermouth from quality wines without imperfections.

At the heart of the Vermouth is the right formula of officinal herbs, infused with alcohol for 15-20 days. Cold infusion is the traditional method.

The extract has to be filtered (at zero degrees Celsius) in order to block the essential oils during the filtering process. After that the product is ready to be bottled.

Certification procedures (USDA National Organic Program: NOP) for the American market

The production and approval process for the Foro Vermouth project (NOP) lasted 18 months.

In order to be able to obtain the certification and all the documents required by the USDA, it has been necessary to study the NOP regulations for the American market. It was not easy because "Vermouth" is composed of many raw materials and because the production process is complex.

The producer in cooperation with two Certification Organizations drew up a formal protocol according to the regulations for the production and commercialization of Vermouth "Made with Organic Grapes."

Until now the Certification Organizations never encountered the production of Vermouth "Made with Organic Grapes," and this Foro project, is the first time in Italy that someone has produced Vermouth from organic grapes.

After having studied the protocol and drawn up a production plan, the company underwent an audit by ICEA to get a certificate in order to start production.

The raw materials for Foro Vermouth have been supplied by certified companies, and all the materials have been carefully checked before production in order to ensure no trace of pesticides. Foro Vermouth is made with wine from organic grapes and has a very low level of sulphur dioxide (under 100mg/l).

This Vermouth is also formulated to be compliant with all regulations and laws (COR – Organic) of Canada.