

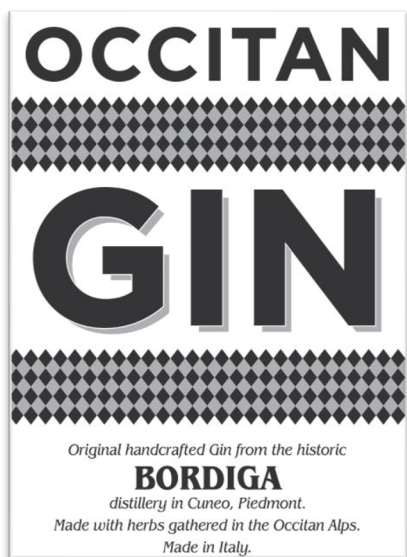


BORDIGA

The Gem of Piedmont.

Bordiga is different from many of the Vermouth labels sold now because they produce the vermouth themselves, they don't buy it from a producer, and they've been producing quality Vermouth for over a hundred years. The winery says 'Bordiga is a producer, not a label,' and 'Tradition is our present, and our future.'

Vermouth, Amaro, and Gin from the Piedmontese Alps since 1888. At the end of the nineteenth century Pietro Bordiga owned a famous bar in Turin. He decided to use his knowledge of botanical flavorings and the extraction of essential oils to open a distillery, and he decided to locate it in a city near the mountains where the wild plants used to make amaro and other spirits grew. He chose the city of Cuneo, a little over an hour south of Turin and close to the Occitan Alps. The climate here, influenced the mountains and by proximity to the ocean just over the Alps, creates herbs that are particularly rich in essential oils and aromas. The distillery used to be in the historic heart of Cuneo and was then moved to the road just outside town leading to the mountains, where it is now. At the heart of the building is the ancient copper pot-still that dates from 1888. Bordiga make all of their own infusions, and many of the wild plants they use, such as gentian, juniper and chamomile, are still gathered in the Alps nearby. They produce Vermouth, including the classic Vermouth di Torino, Gin, and a number of Amaros (herbal liqueurs with a balance towards bitterness). The word 'vermouth' is a corruption of the German word ('wermut') for the bitter herb wormwood (*Artemisia Absinthium*), which is still part of the botanical base of vermouth, although regulated by the US government. The original classic areas for the production of vermouth were in Chambéry in France, and in Piedmont, south of Turin, both part of the historic duchy of Savoy.

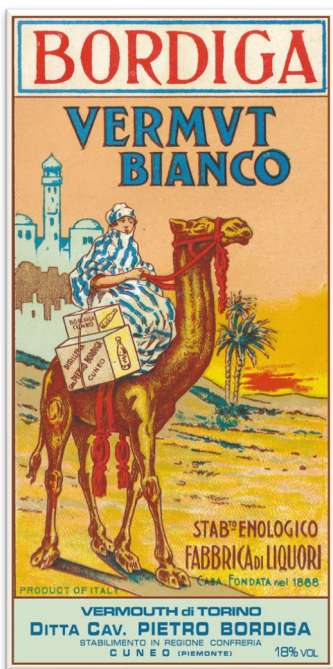


Occitan Gin, Piedmont

'Top 100 Spirits of 2020' -Wine Enthusiast

93 Points - Wine Enthusiast

Gin was first made by Bordiga in 1889, and this gin is made from the original Bordiga recipe. Only four main botanical flavors are used, from the Occitan Alps, hence the name. The four are angelica, juniper, cardamom, and a secret ingredient (with traces of orange and lemon peel). This combination of altitude and maritime influence enriches the essential oils of the juniper berries grown here, giving them a unique flavor; the berries are picked by hand. The different botanicals are macerated separately in triple-distilled grain alcohol, then distilled before being bottled. It's double distilled in their copper pot still which is also from the late 1800's. The still is actually so old it's now protected as a historic artifact! Clean, fresh, and easy to drink, try this in a Negroni with their delicious vermouth for a true Italian cocktail.

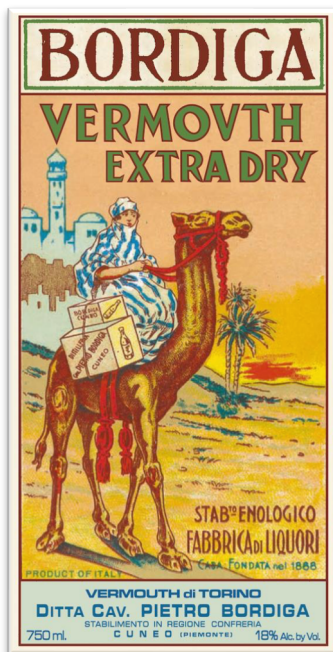


Vermouth Bianco di Torino, Piedmont

This classic vermouth type is based on Piedmontese white wines, including some Moscato, and infused with a wide range of different botanicals, many of them grown in the Occitan Alps near the winery. At least 30 botanical flavorings are used, including exotic plants like nutmeg and coriander, typically Italian plants like fennel seed, typical Piedmontese plants such as absinthe (locally referred to as Erba Bianca, botanically *Artemisia Absinthium*), and exclusively from the Piedmontese Alps plants such as gentian root (*Gentiana Lutea*) and gentian flowers (*Gentiana Acaulis*). These botanicals are collected wild by hand in the mountains, not cultivated, and allowed to dry at altitude (they keep their aromas better this way. They are infused individually, not all together, because different botanicals have different requirements for the best extraction of essential oils. Once all the extractions have been done, the infusions are added to the base wine, and the mixture is left for 10 days before the sugar (Italian or French beet sugar) is added; then that mixture is left for 5-6 days before being cold stabilized. In other words, this vermouth has a strong local component, and is entirely traditional.

Requirements for authentic Vermouth di Torino:

1. the producer must be 'historic,' which is to say must have been operating for at least 50 years (Bordiga has been in continuous operation since 1888)
2. the recipe or the brand must be historic (again, Bordiga Vermouth was first produced at the end of the 19th century)
3. must be produced in an artisanal manner
4. must be produced in Piedmont
5. must be based on wine, and have an alcohol content of at least 16°, and must use the botanical flavorings typical of the area.



Vermouth Extra Dry, Piedmont

At just 3% sugar, the Bordiga Extra Dry is a game changer for dry vermouth. With no sugar to hide behind the acidity in the wine comes through and the floral and herbal notes shine. In Piedmont it is drunk chilled with fresh seafood or aperitivo, and we've been known to do the same, however its freshness livens up cocktails and we encourage you to use it in heavier pours than usually called for. Primary Botanicals are *Artemisia absinthium*, elderflower, cinchona, quassia, orange peel, *Gentiana acaulis* flowers, black pepper, angostura bark, wild thyme. The wines mixed and rested 5 days, sugar added and stirred periodically over 5 days to dissolve, all herbs infused or distilled individually then added to the wine solution. Rested 40 days, clarified naturally with cold temperature, paper filtered, rested 10 days, then bottled and rested 20 days in cellar.

Centum Herbis, Piedmont

This historic Alpine recipe has been produced in Bordiga since the foundation in 1888. 'Centum Herbis' means '100 Herbs' in Latin, and this is Bordiga's version of a mixed herbal liqueur, a drink that is found on both sides of the Piedmontese Alps. Not 100 herbs, but many, and mostly local, which is to say grown in these mountains that loom on the border of Piedmont and France, not far from the distillery. Although this contains a hint of the classic local bitter herbs gentian and wormwood, *this is not an amaro*. And while mint is the leading ingredient this is a very complex combination of flavors; we find it an excellent digestive after dinner but also very versatile in cocktail combinations and subs well for Chartreuse. As is traditional, all the local botanicals are grown at altitude, harvested by hand by local foragers, and dried at altitude in a dark, ventilated room. When ready, the local and imported botanicals are infused individually in alcohol until the different infusions are complete, then combined by Mario, the master distiller. (This is made mostly of local herbs.) Water and sugar are added; after resting for several weeks the liqueur is filtered and bottled. Modern techniques such as centrifuging, ultrasound or the use of chemical solvents to speed up extraction are never employed. No purchased extracts are used. Peppermint and eucalyptus give the mentholated taste, genepy gives an exclusive herbal and floral sensation, the two gentian and cinchona give the bitterness.

