BALDORIA

· V E R M O U T H ·

Year Founded: 2019

Region: Boves, Piedmont

Founder: Dotan Shalev

Distillers: Piero Nuvoloni-Bonnet and Enrico Giordana

Fun Fact: Dotan Shalev, one of the original founders of Paris' acclaimed Little Red Door (a "World's 50 Best" cocktail bar).

- Sustainable -

Italy invented vermouth; Baldoria aims to perfect it. Baldoria was conceived by Dotan Shalev, one of the original founders of Paris' acclaimed Little Red Door (a "World's 50 Best" cocktail bar), and Italian distillers Piero Nuvoloni-Bonnet and Enrico Giordana, whose small fabbrica and farm, Argalà, is headquartered just outside Cuneo in Piedmont. The project was originally a "products offshoot" of Little Red Door, which was known for partnering with small organic farms to source herbs, citrus, and other produce for their bespoke cocktails. Over time, following endless tinkering and testing, Baldoria has become a thriving international brand in its own right; its makers, now operating under the name Ernest Spirits, are busy developing other craft spirits products to complement the award-winning vermouths. Ernest Spirits is headquartered in the Argalà facility in Boves, just outside Cuneo in Piedmont. With seasoned entrepreneur Daniel Schmidt running the business side, Nuvoloni-Bonnet and team are free to focus entirely on product development, starting with the cultivation of botanicals for the vermouths in a 10-acre plot directly adjacent to the production facility. Cultivated without the use of pesticides or herbicides, these homegrown botanicals are complemented by ingredients foraged (with permission) in a southern Piedmontese nature preserve known as the Aree Protette delle Alpi Marittime. Extending across the Maritime Alps of Southern Piedmont and into neighboring France, this regional park is a bastion of biodiversity and a source of inspiration for producers like Baldoria: Among the ingredients sourced from this wild, mountainous area is a wild plum variety known as prunus brigantina, from which Baldoria produces an extract for use in one of its formulations. Meaning "revelry" in Italian, Baldoria is also synonymous with "natural." There are no artificial flavors, no colorants, no clarifying agents, no preservatives. The sweetness levels are expertly calibrated. The aromatics are pure and intense. These are not just cocktail "modifiers" but vermouths that will shine on their own, served simply over ice with a lemon twist or orange wedge garnish.

Dry Umami Vermouth

Dry Vermouth on a base of Chardonnay wine. Selected botanicals (Wormwood; Sweet Orange; Genepy; Mushroom; Seaweed; Ginger; Fennel; Rosemary; Sage) are macerated in a hydro-alcoholic solution (grain neutral spirit and water) for 10 days. Following the hydro-alcoholic bath, the botanicals are macerated in wine for 10 days. The finished macerations are then blended with natural sugars that have been diluted in wine, followed by aging in stainless steel tanks. Dry Umami is further distinguished by incorporating dried porcini mushrooms and kombu seaweed in a brief third maceration following the blending of all ingredients and sweetening. The product is lightly filtered before bottling. No added flavors, no colorants, no clarifying agents, no preservatives. Some natural sedimentation is common across varieties.

The Baldoria Dry Umami brings together the forest floor with dark green patches of ocean. Macerating Porcini mushrooms with kombu seaweed has resulted in a unique, full-bodied, and convincing Dry Umami Vermouth. But then, why not? Umami, literally a pleasant savory taste, brings exciting depth and opportunities to vermouth, opening up culinary and cocktail experiences yet explored.