

Tenuta Tamburnin

Vermut Bianco

This handmade vermouth is based on organically produced white wine, which is expertly combined with pure cane sugar and a fine selection of herbs and spices such as mint from Pancalieri, wormwood, gentian, clove, sage, oregano, yarrow, coriander, bitter orange, thyme, basil, savory, and elderflower before left to soak naturally in alcohol before blending.

Chardonnay 95%

Sauvignon Blanc 5%

Appellation	Castelnuovo Don Bosco in Asti Province
Vineyard	The nine hectares of vineyards in one single formation, at an altitude of around 300 meters above sea level, form an impressive amphitheater surrounding the buildings of Tenuta Tamburnin. They rest on ferrous-clay soils with the presence of red clays. The vine training system used is espalier with Guyot pruning in which 6-7 buds are left, and the harvest is manual. Some of the vines at the winery are more than 40 years old, while others are recent. The cultivation methods used provide very limited yields which offer undoubted benefits to the quality of the wine production. No pesticides are used in the vineyards.
Vinification	After blending herb and spice infused alcohol with wine base, the vermouth ages for 60-90 days in steel tanks.
Pairing	To be enjoyed on it's own served chilled as an excellent aperitif or with cocktails. Also pairs well with dark chocolate.

Tenuta Tamburnin dates back to 1840, producing wines and vermouth in the hills of the Asti province. Sisters Elena, Valeria and Claudia Gaidano farm this family estate using sustainable practices in both the vineyards and the winery, and the site is currently under organic conversion. Historically linked to the traditions of Turin, their handmade vermouth is expertly combined with pure cane sugar and a fine selection of herbs and spices such as vanilla, rhubarb ,chamomile, wormwood, and gentian, before left to soak naturally in their wine.