



Drapò Dry Vermouth

A dry vermouth of exceptional quality and refined organoleptic characteristics obtained through the harmonization of selected ingredients.

TASTING NOTES

- › Aromatic and perfumed
- › Notes of white flowers, golden waves of grain, and orange peel
- › Lightly oxidized with bittersweet and sour complexities all at once
- › Palate of honey, green melon, and a hint of ginger
Tasting notes from DrinkHacker.com

ADMIRAL

1 oz	Spirit of Hven Hvenus Rye Whisky
2 oz	Drapò Dry Vermouth
½	lemon, juiced

Shake with ice and strain into an old fashioned glass. Garnish with a lemon twist.

SERVING RECOMMENDATIONS

- › Excellent base for creative cocktails

AWARDS

- › **DOUBLE GOLD, BEST OF CATEGORY** ADI Spirits Competition 2016

18% **500mL, 1L**
ALC / VOL BOTTLE SIZES



TUVÉ-DRAPÒ

The Timeless Aperitivo

The name "Turin Vermouth" is derived from historical familial recipes displaying the liquor tradition of the Piedmont capital.

The distillery is born in the historic town where the deep roots of Vermouth originated in 1786.

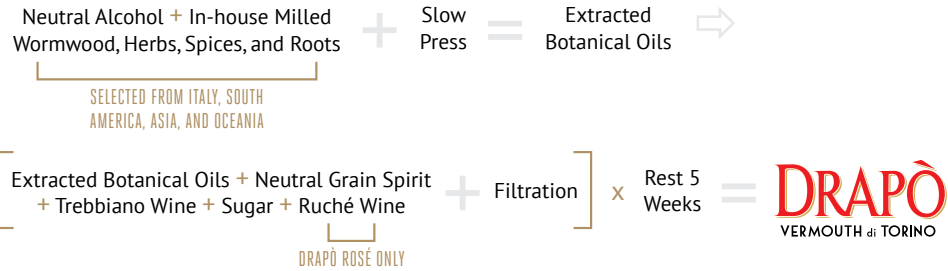
More than two centuries has passed, and since then many craftsmen, liquor masters and artisans have settled in what was then the epicenter of Italian Liquor.

DRAPÒ VERMOUTH

The story tells of glorious times where the tradition of the Vermouth of Turin was internationally envied. Today, the distillery stands as the only operating vermouth production within the city of Turin.¹

TUVÈ

The Tuvè line was born to share the passion and warmth of Italian liquor traditions.



¹There are vermouth producers on the outskirts of Turin, however, Turin Vermouth is the only producer residing within the city.

Drapò Bianco Vermouth

A sweet, soft vermouth presenting harmony between a delicate nature and strong character of rich complexity.

TASTING NOTES

- › Intense baking spice notes and cinnamon on the nose
- › Moderately sweet palate offers honey and citrus syrup
- › A rising vanilla-lemon note on the back end
Tasting notes from DrinkHacker.com

SERVING RECOMMENDATIONS

- › Neat
- › On the rocks
- › In cocktails

AWARDS

- › **SILVER** WSWA 2019
- › **SILVER** ISW, Meiningers International Spirits Award 2017
- › **91 POINTS, BEST BUY** Wine Enthusiast 2016
- › **SILVER** ADI Spirits Competition 2016

16% **500mL, 1L**
ALC / VOL BOTTLE SIZE

"NICELY BALANCED WHITE VERMOUTH THAT WILL MIX BRILLIANTLY OR MAKE A FINE APÉRITIF." - TASTINGS.COM

BELLA ROSA

1 ½ oz	Spirit of Hven Organic Gin
¾ oz	Drapò Bianco Vermouth
¾ oz	Lime Juice
1 scoop	Raspberry Ice Cream

*In a small serving bowl, combine gin, Drapò Bianco Vermouth, and lime juice
Place one scoop of raspberry ice cream in the bowl and serve*





THE PERFECT UNION

Red + White Vermouth

Drapò Rosé Vermouth

When a white vermouth is too sweet and a red vermouth is too full-bodied, rosé vermouth is the ideal solution.

TASTING NOTES

- › Strong aroma of floral fruit buds and ripe strawberry
- › Soft entry with sweetness signatory of the Drapò Bianco Vermouth
- › Expanding notes give the sensation of Drapò Rosso
- › Lasting flavors of cinnamon, clove, and nutmeg

SERVING RECOMMENDATIONS

- › As an aperitivo
- › Chilled, Neat
- › Over ice with a slice of orange or pink grapefruit

AWARDS

- › **GOLD** WSWA 2019
- › **GOLD** ISW, Meiningers Int'l Spirits Award 2018

16%

ALC / VOL

500mL, 1L

BOTTLE SIZES

DRAPÒ TONIC

- 1 ½ oz Drapò Rosé
- 5 oz Tonic
- Ice

Build in a highball glass 2/3 full of ice; stir.



Drapò Rosso Vermouth

A fine, elegant vermouth, gently fruity and floral notes which exalt the ancient Piedmont traditional recipes.

TASTING NOTES

- › Fresh and lively intense red berry aroma and a spritz of orange oil
 - › On the palate, dominate raspberry and strawberry notes melding with tea leaf and clove
 - › Light bitterness that gives the wine some backbone
 - › Delightful with a surprising depth
- Tasting notes from DrinkHacker.com*

SERVING RECOMMENDATIONS

- › On the rocks
- › In cocktails such as a Manhattan, Negroni, or Americano

AWARDS

- › **GRAND GOLD** ISW, Meiningers Int'l Spirits Award 2017
- › **GOLD** ADI Spirits Competition 2016

16%

ALC / VOL

500mL, 1L

BOTTLE SIZES

DRAPÒ MILANO

- 1 oz Drapò Rosso Vermouth
- 1 oz Tuvè Bitter
- 3 drops Aromatic Bitter

In a lowball glass, stir Drapò Rosso Vermouth, Tuvè Bitter, and Aromatic Bitter. Garnish with lemon and orange twist



SMOKE IN AMERICA

- 1 1/3 oz Tuvè Drapò Gran Riserva
- 2/3 oz Bitter Tuvè
- 1/2 oz Laphroaig 10 year
- 1 spoon Fernet Tuvè

Serve stirred, on the rocks

Tuvè Drapò Gran Riserva

TASTING NOTES

- › Borders an amaro with intense root and tree bark notes
 - › Dried plum and raisin
 - › Loads of chewy clove and licorice notes
 - › Long and lasting finish with dense character that lingers
- Tasting notes from DrinkHacker.com*

SERVING RECOMMENDATIONS

- › Aperitif on the rocks
- › In cocktails

AWARDS

- › **GOLD** – ISW, Meiningers International Spirits Award 2017
- › **GOLD** – ADI Spirits Competition 2016

18%

ALC / VOL

750mL

BOTTLE SIZE



PRODUCTION PROCESS

ELEVATED DRAPÒ ROSSO BOTANICALS
WITH ADDITIONAL HERBS

In-House Milled Botanicals
+ Neutral Alcohol

+ Slow Press =

Extracted Botanical Oils

USED BARBERA WINE BARRELS;
MEDIUM TOAST, FRENCH OAK

Extracted Botanical Oils
+ Neutral Grain Spirit +
Trebiano Wine + Sugar

x Barrel Aged
8 Months

+ Filtration

x Rest 5
Weeks =

Limited, Single
Barrel Expression
of Vermouth



Tuvè Fernet

TASTING NOTES

- › Medicinal aroma of laced gentian, bark, roots and mint
- › Initial touch of sweetness on the palate
- › A mint entry opens to a complex mixture of flavors
- › Dark roasted coffee notes, bitter citrus peels, and clove
- › Strong and persistent on the palate

SERVING RECOMMENDATIONS

- › Neat, room temperature
- › On the rocks
- › As a digestif to accompany coffee
- › With Sparkling Water or Ginger Ale

AWARDS

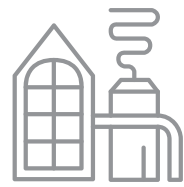
- › **GOLD** New York Int'l Spirits Competition 2016
- › **SILVER** ADI Spirits Competition 2016

39% **750mL**
ALC / VOL BOTTLE SIZE

HANKY PANKY

1 ¼ oz Drapò Rosso Vermouth
1 ¼ oz Spirit of Hven Organic Gin
½ oz Tuvè Fernet

*Add ingredients in a cocktail shaker
Shake well with cracked ice
Strain into a chilled cocktail glass*



PRODUCTION PROCESS

UTILIZE A MODERNIZED, PROPRIETARY
EXTRACTION MACHINE

Neutral Grain Spirit +
Piedmont Herbs + Spices

x Approx
10 Days

+ Sugar

= Aromatic and Utterly
Intense Digestivo

Tuvè Bitter

TASTING NOTES

- › Well balanced classic taste
- › Round, harmonious
- › Lightly bitter with a splash of fruitiness

SERVING RECOMMENDATIONS

- › Neat
- › On the rocks
- › Mix with seltzer or beer

AWARDS

- › **GOLD** ISW, Meiningers Int'l Spirits Award 2017
- › **DOUBLE GOLD, BEST OF CLASS** ADI Spirits Competition 2016
- › **SILVER** New York Int'l Spirits Competition 2016

TUVÈ SPRITZ

2 oz Prosecco
2 oz Tuvè Bitter
1 oz Club Soda

*Over ice, pour the Prosecco
Add the Tuvè Bitter with a splash of soda
Garnish with an olive*

25% **750mL**
ALC / VOL BOTTLE SIZE



PRODUCTION PROCESS

UTILIZE A MODERNIZED, PROPRIETARY
EXTRACTION MACHINE

Neutral Grain Spirit + Roots +
Aromatic Herbs + Citrus Fruit

x Approx
10 Days

+ Carmine¹
+ Sugar

= *Bitter*

¹ Carminic acid is extracted from the female cochineal insect to produce carmine, an all natural colorant which can yield shades of crimson and scarlet.

Tuvè Amaro Black Note

TASTING NOTES

- › Silky, sweet and delicate
- › Clove, cinnamon and fresh citrus
- › Persistent rhubarb and peppery aftertaste

SERVING RECOMMENDATIONS

- › Neat, slightly chilled, never ice-cold

AWARDS

- › **92 POINTS, EXCELLENT, HIGHLY RECOMMENDED** *Ultimate Spirits Challenge 2018*
- › **SILVER** *WSWA 2018*
- › **GOLD** *ADI Spirits Competition 2016*
- › **★★★★ 4 STARS** *Difford's Guide*

21% **750mL**
ALC / VOL BOTTLE SIZE

BLACK MANHATTAN

2 oz Bourbon
1 oz Amaro Black Note
2 dashes By the Dutch orange bitters

Add ingredients to a cocktail mixing glass. Add ice and stir briskly until well-chilled. Strain into chilled cocktail glass and garnish with a cherry.



PRODUCTION PROCESS

Neutral Grain
Alcohol

+

TO NAME A FEW: CHINOTTO FRUIT, CHINESE
RHUBARB, MADAGASCAN CLOVES, MEDITERRANEAN
BITTER ORANGE, ZANZIBAR CINNAMON + MORE

EXCLUSIVE EXTRACTION
TECHNIQUE FOR PLANT,
HERBS, FLOWERS, ROOTS
AND FRUIT EXTRACTS.

Extracted Botanicals

+

Sugar

=

Intense, Harmonious
Amaro di Torino



THE NAME PAYS
HOMAGE TO TURIN
BEING THE
JAZZ CAPITAL
OF ITALY.

PHOTO by César Guadarrama Cantú on Unsplash