CUZZIOLGRANDIVINI

La Canellese

Italy - Piedmont - Calamandrana (AT)

ORIGINAL BITTER 23.0°

From the infusion of thirty hand-selected officinal herbs into a fine distillate

Production area: Calamandrana (AT)
Color: Bright red, created from one root and two fruits
Fragrance: Citrusy, floral with strong and pleasant fragrance of spices
Flavor: Dry, assertive slightly sweet, with hints of orange, gentian, angelica, juniper in the immediate, broad finish diffused with an attractive long bitterness with light hints of rhubarb, cinchona, elderberry, sage, aloe and licorice
Alcoholic Grade: 23% vol

La Canellese

Ownership/Founders Oreste Sconfienza and sons / Alfredo Sconfienza
Start of Activity 1957

La Canellese was founded in 1890 at the berry beginning as a barrel factory. Thanks to the intuition of Rosa Bertello (wife of Francesco Sconfienza), that perfected her homemade recipe, his son Alfredo, in 1947, applied for a license to start producing vermouth. After a few years Alfredo and the two brothers decided to transform the old workshop for barrels into a factory of fine liqueurs and sparkling wines: it was the year 1957. Oreste Sconfienza, Alfredo's son, now runs the company with his three sons, using high quality raw materials, meticulous processing and a method of production, old and slow, meaning that the cold extraction of the essences produces vermouth where the aromas and richness of the extracts is perfectly recognizable in each bottle. From the grinding of the herbs with an old hammer mill, through the extraction and clarification for 10 days until bottling each step is very precise. Selected medicinal plants, traditional recipes and artisan care: this is the secret of La Canellese, the perfect interpreter of the renewed interest in vermouth.