

# PELITIS



XXII FORMULA

EDWARD VII

DIPLUM ABS

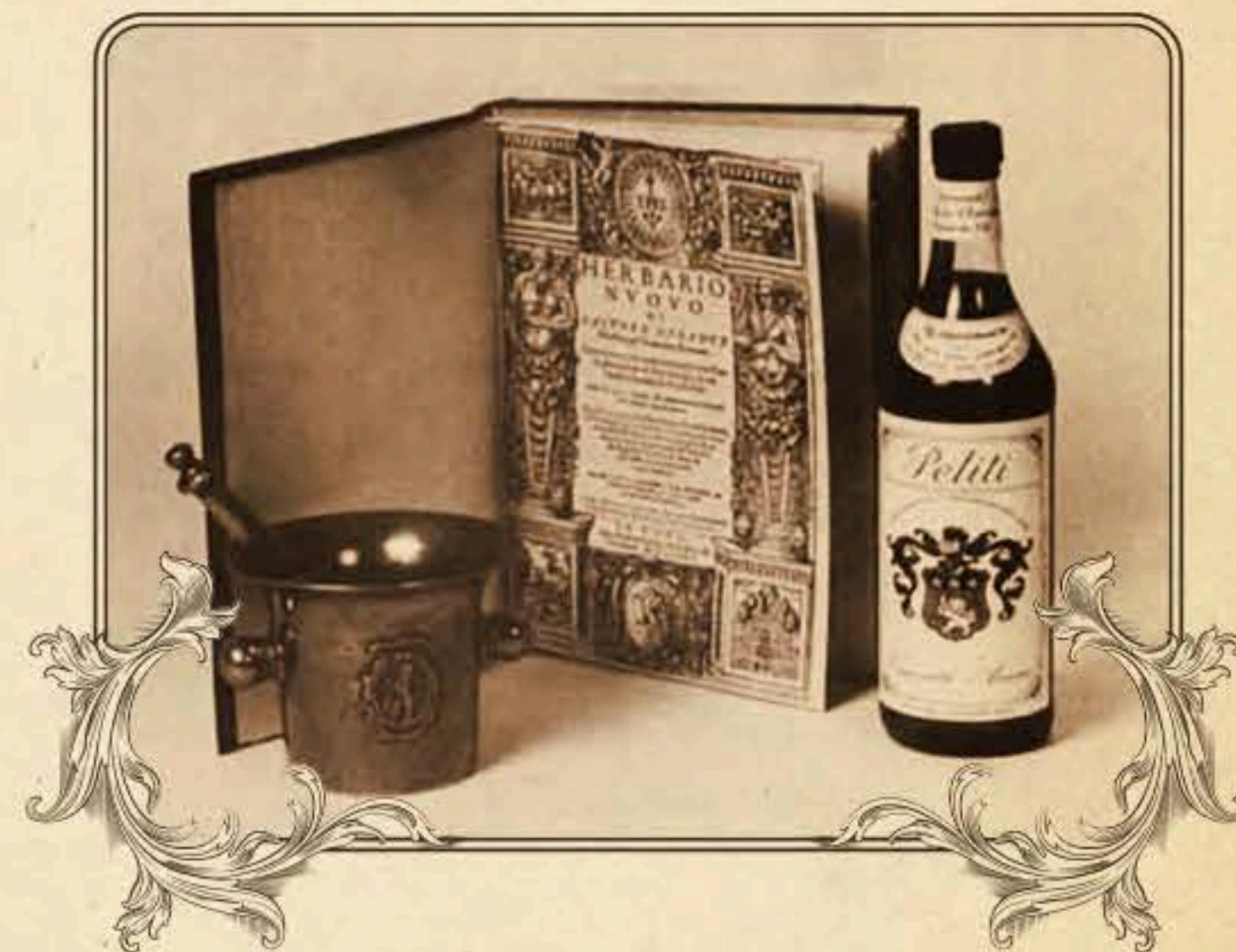
SSUM MOSCATUS





## **Federico Peliti: an Italian in India at the court of Queen Victoria**

**At the end of the nineteenth century, the entrepreneur Federico Peliti expanded his range of his artisan confectionery products to liqueurs. On the wave of the international success of Piedmontese spirits, he makes vermouth for the English royal family, at the request of the ruling sovereign King Edward VII. His knowledge of exotic spices and aromas was still completely unknown to European palates. As an infuser, he worked tirelessly with his collaborators in the creation of more than forty recipes including the formula that he put into production and which would be so loved within the circles of the British aristocracy of the early twentieth century.**







## XXII FORMULA ROUGE

### Vermouth di Torino Superiore

The twenty-second formula has been the trademark of this vermouth for more than sixty years muscat base. Chosen as a recipe for the English Royal House it is characterised by a complex aromatic with cedar and citrus notes, elderberry and genzianella stand out in perfect balance with the bitter persistence of absinthe and quassia. The colour is a dense brown red, ideal for mixing.

750ml, 17% ABV





## XXXVII FORMVLA BLANC

### Vermouth di Torino Superiore

One of the most complex formulas in the Peliti recipe book, characterised by floral and colourful notes of Indian spices and the marked bitterness of double absinthe. The base of Piedmont Muscat and the exotic aroma of its composition makes it a unique product, which stands out from the traditional handcrafted vermouth. The bottles are all individually finished and packaged in a tubular case or, on request, in the wooden case.

750ml, 17% ABV





## Amarot 8

Artisan Amaro based on herbs and chinotto.

Born in Turin, in the historic district of San Salvario and produced from the distillers of Castelnovo Don Bosco. Made today in the artisanal way, according to traditional production methods. The essences derived from the best citrus fruits, herbs, roots and spices are cold extracted, so as not to alter their original aroma. They emerge in perfect balance of the bitter notes of absinthe and elegantly finished with bitter orange and bergamot.

Served at 18°C

750ml, 17% ABV



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