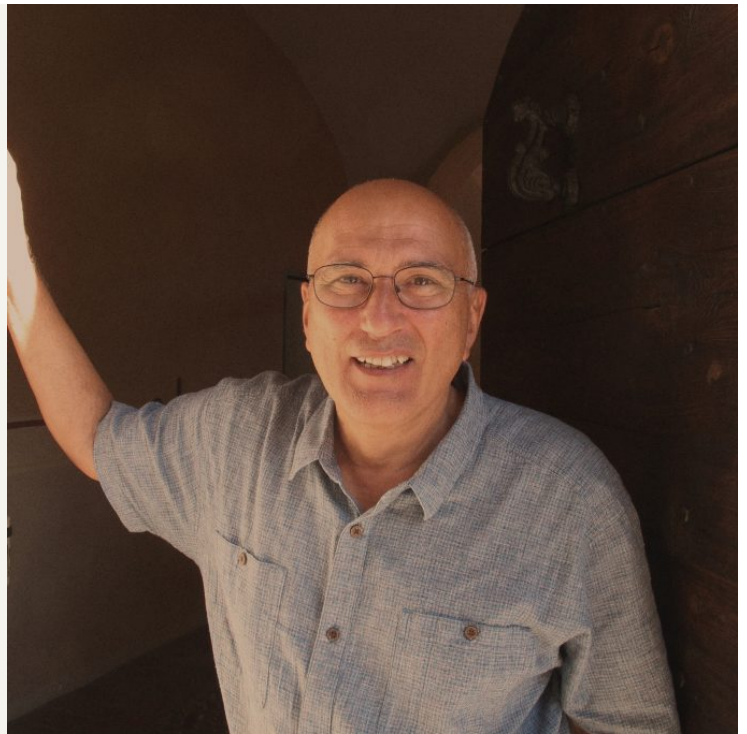


# TUTTO

## CHINATI VERGANO

Asti, Piemonte



From a tiny workshop in the backstreets of Asti, the Vergano family makes some of the finest aperitifs and digestifs on earth.

Mauro Vergano worked for many years as a chemist developing flavours and aromas. A lover of drinks, he began making drinks for friends to enjoy and thankfully, alongside his nephew Tomasso, they now make enough Vermouth, Chinati and other treasures to satisfy those in the know.

Using base wines sourced from some of Piedmont's great vignaioli and the finest botanicals, herbs, citrus and spices, they are truly one-of-a-kind.

Mauro is a man of impeccable taste and each and every one of his drinks displays great balance, length and complexity. There is no better way to begin or end a meal.

# CHINATI VERGANO

Asti, Piemonte



## AMERICANO

An Americano is a traditional apéritif from Piedmont. A play on the French amér, it is similar to a Vermouth, but usually contains extra bitter components. Mauro's is based on Grignolino from his niece-in-law, Nadia of Cascina Tavijn. This is blended with raw alcohol steeped in sugar, wormwood, savoury, orange skin, gentiana root and a host of dry Italian pantry herbs. Served on the rocks with a glug of soda and a slice of orange, it is a cult classic that never disappoints.