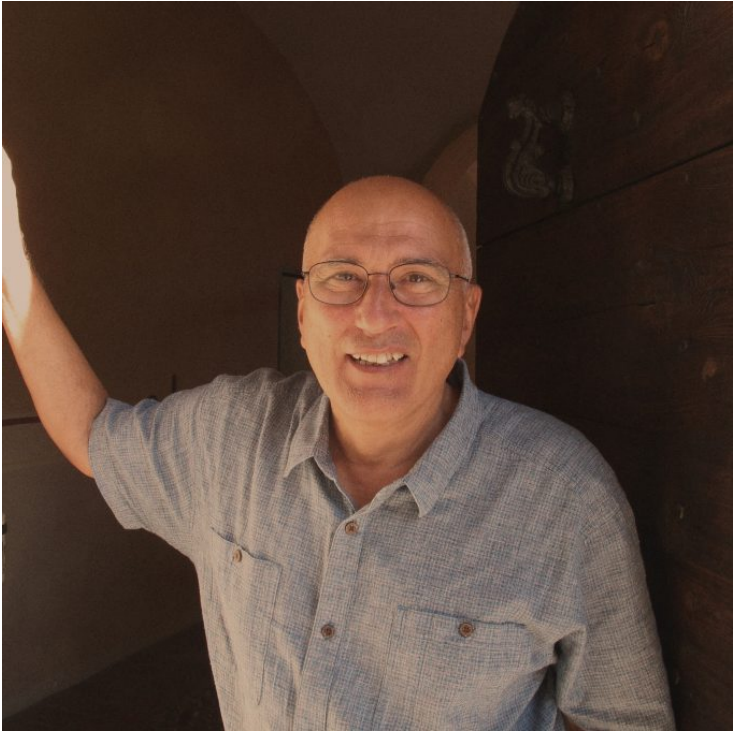


TUTTO



CHINATI VERGANO

Asti, Piemonte

From a tiny workshop in the backstreets of Asti, the Vergano family makes some of the finest aperitifs and digestifs we've found.

Mauro Vergano worked for many years as a chemist for one of Italy's top pharmaceutical companies, developing flavours and aromas. A lover of drinks, he has long made them 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.

These drinks are known as vini aromatizzati, wines that have had various aromatic ingredients added to them. The process begins with base wines full of healthy fruit. Fresh, clean, balanced wines that provide the perfect jump-off point for the flavour juggling that ensues.

Mauro is a man of impeccable taste and each and everyone of his drinks displays great balance, length and complexity and 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.