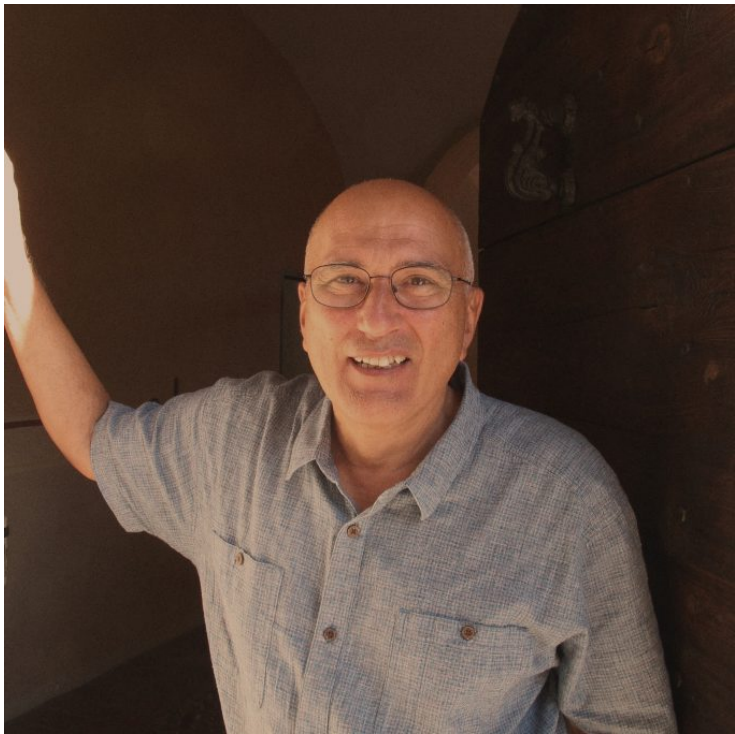


# TUTTO



## 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 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.

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



### CHINATO

Chinato is perhaps Piedmont's most famous digestif. Traditionally made with aged Barolo, it takes its name from the bark of quinine, or 'China', tree, which is the chief botanical here. Vergano prefers to use a younger wine from Barbaresco, the tannins not as firm, the wine a little more perfumed. The china bark lends the wine tea-like tannins, while herbs and spices like cinnamon, cloves, cardamom, coriander, bay, ginseng and rhubarb provide warmth and real interest. There is no better way to end a meal.