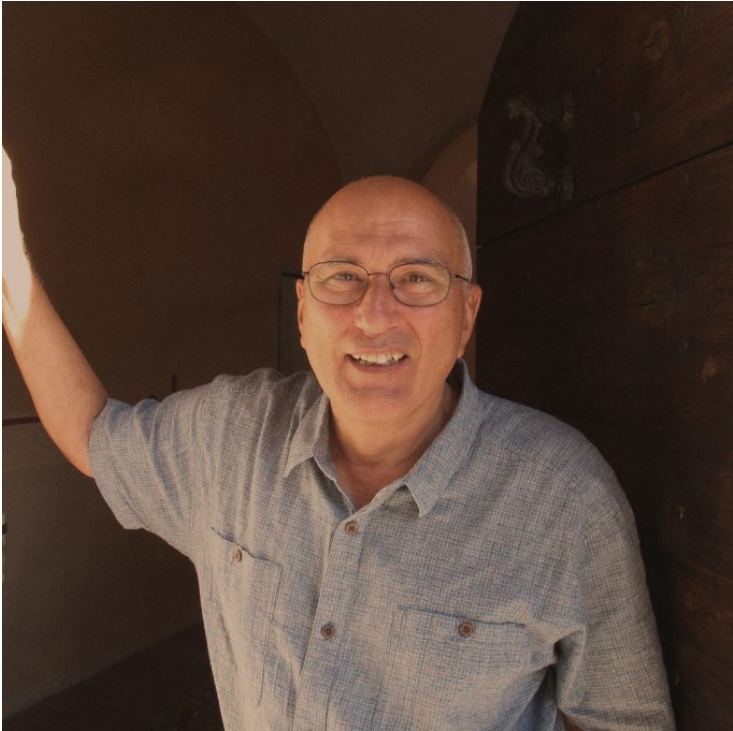


# TUTTO



## 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



### LULÌ

Mauro is the only person who makes a white Chinato, based on Moscato d'Asti. Like all Chinati, the dominant ingredient here is bark from quinine trees, though there is plenty of lemon, vanilla, cloves and cinnamon in the mix. The perfect digestif for enjoying in the sunshine.