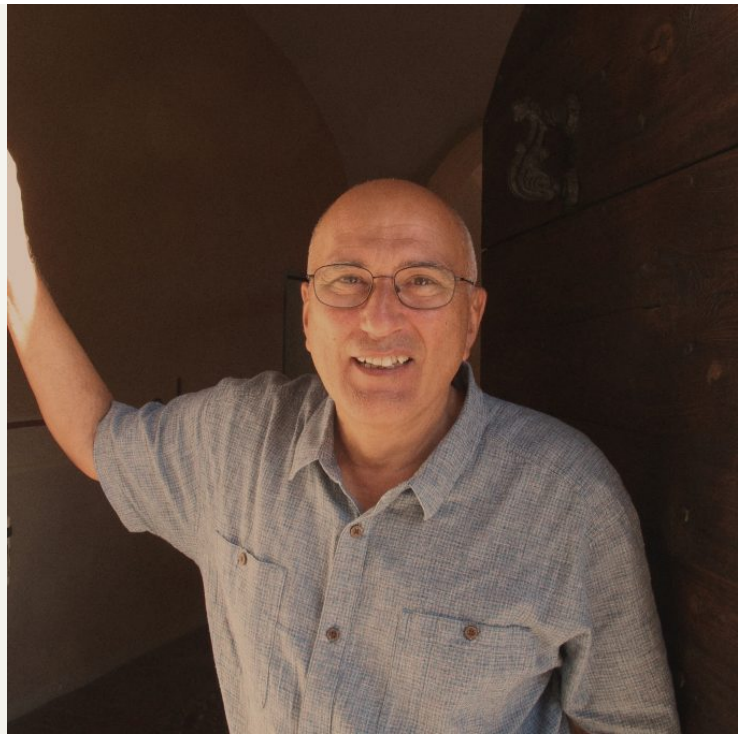


TUTTO

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.

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VERMOUTH

Vermouth was first produced in 1786 in Torino, its name coming from the main ingredient wormwood, or wermut as the Germans would say. Mauro's base wine consists of Cortese and Moscato from local producers, the former offering brightness and acidity, the latter aromatics. These wines are blended with a mixture of raw alcohol, wormwood, citrus skin and herbs like thyme, marjoram, basil and oregano. In the hands of Mauro, we get an unusually detailed, delicate white vermouth, the best we have tried.