



CHINATO



RICH, LUCIOUS, LOOK OUT VINTAGE PORT AND MADEIRA!

With the instinctive grand recognition of Mancino, it lingers on a rich, deep, red, bitter wine pallet, making the Chinato a notable aperitif or digestif. Serve chilled or warmed.

Recipe: Rino Quina

- 1.5oz Mancino Vermouth Chinato
- 1.5oz Rinomato Aperitivo
- 1.5oz Tonic



Build in highball with medium ice. Lemon twist.



CHINATO



RICH, LUCIOUS, LOOK OUT VINTAGE PORT AND MADEIRA!

With the instinctive grand recognition of Mancino, it lingers on a rich, deep, red, bitter wine pallet, making the Chinato a notable aperitif or digestif. Serve chilled or warmed.

Recipe: Rino Quina

- 1.5oz Mancino Vermouth Chinato
- 1.5oz Rinomato Aperitivo
- 1.5oz Tonic



Build in highball with medium ice. Lemon twist.



CHINATO



RICH, LUCIOUS, LOOK OUT VINTAGE PORT AND MADEIRA!

With the instinctive grand recognition of Mancino, it lingers on a rich, deep, red, bitter wine pallet, making the Chinato a notable aperitif or digestif. Serve chilled or warmed.

Recipe: Rino Quina

- 1.5oz Mancino Vermouth Chinato
- 1.5oz Rinomato Aperitivo
- 1.5oz Tonic



Build in highball with medium ice. Lemon twist.



CHINATO



RICH, LUCIOUS, LOOK OUT VINTAGE PORT AND MADEIRA!

With the instinctive grand recognition of Mancino, it lingers on a rich, deep, red, bitter wine pallet, making the Chinato a notable aperitif or digestif. Serve chilled or warmed.

Recipe: Rino Quina

- 1.5oz Mancino Vermouth Chinato
- 1.5oz Rinomato Aperitivo
- 1.5oz Tonic



Build in highball with medium ice. Lemon twist.



CHINATO



RICH, LUCIOUS, LOOK OUT VINTAGE PORT AND MADEIRA!

With the instinctive grand recognition of Mancino, it lingers on a rich, deep, red, bitter wine pallet, making the Chinato a notable aperitif or digestif. Serve chilled or warmed.

Recipe: Rino Quina

- 1.5oz Mancino Vermouth Chinato
- 1.5oz Rinomato Aperitivo
- 1.5oz Tonic



Build in highball with medium ice. Lemon twist.



CHINATO



RICH, LUCIOUS, LOOK OUT VINTAGE PORT AND MADEIRA!

With the instinctive grand recognition of Mancino, it lingers on a rich, deep, red, bitter wine pallet, making the Chinato a notable aperitif or digestif. Serve chilled or warmed.

Recipe: Rino Quina

- 1.5oz Mancino Vermouth Chinato
- 1.5oz Rinomato Aperitivo
- 1.5oz Tonic



Build in highball with medium ice. Lemon twist.