



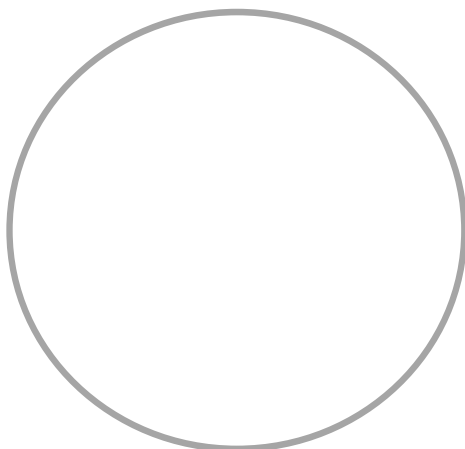
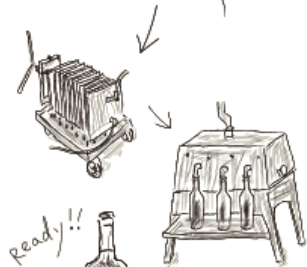
Imported by Fasel Shenstone

# RINOMATO



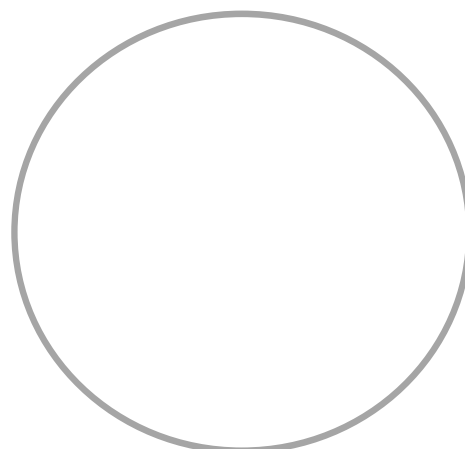
**RINOMATO** hails from a collaboration between renowned bartender Giancarlo Mancino and his American partner, Fasel Shenstone. An homage and a challenge to the aperitivi traditions of Piedmont, these beautiful aperitivi are built on years of research and use only the finest and freshest botanicals.

The result? A set of artisanal, bitter aperitivi that neither overwhelm nor underwhelm, always adding layers of delicate flavor, never taking them away.



## Rinomato Aperitivo

Rich aromas of orange peel, vanilla, gentian root, cinchona bark, and wormwood. An initial sweetness on the palate carries those aromas into a long and ever-intensifying bitter finish that remains in perfect balance with texture and spice.



## Rinomato Americano

The mélange of quality Italian white wines provide acidity, structure and floral notes. Gentian from France's Massif Centrale region provides dry and tannic layers. Succulent aromas of panettone, fresh bergamot and mandarin evolve into a gripping, complex and root-driven palate.



**RINOMATO**