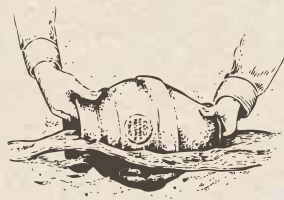


# THE MANCINO CLAY POT

*There are many wonderful things you can do with the Mancino clay pot. Preserve a Negroni for a year if you want; pre-batch that same Negroni and keep it on the bar for a busy night; or, simply use it as a punchbowl for guests to enjoy by themselves. Here's how to use it...*



## STEP 1: PREPARING IT

*Soak the amphora completely in water in a sink with 1 wine glass of Mancino Vermouth Rosso Amaranto and wait for 8 hours until the clay pot has become darker. Then wash well and dry.*

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## STEP 2: THE MAGIC OF MIXING

*Start to put the ingredients inside the clay pot: 2 bottles of Mancino Vermouth Rosso Amaranto, 250ml of Mancino Vermouth Chinato, 1 bottle of Rinomato Aperitivo and finally 1L of low ABV gin.*



## STEP 3: ENJOY IT!

*Now we have finished preparing the clay pot Negroni, we have to understand how to serve it.*

*Firstly, find a nice punch spoon in order to take the Negroni from the clay pot.*



## NOW: TASTE IT

*Think... have you ever tried anything like this before?*

**ENJOY!**



## HOW TO CHILL IT?

*You can choose: either stir in a mixing glass or use the throwing technique. The most important thing is to chill it very well and serve on nice clear ice with a wedge of orange and pink grapefruit zest.*

