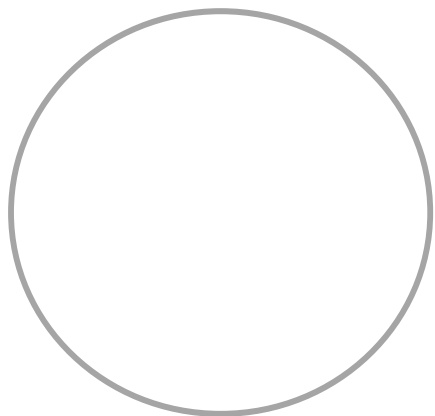


# MANCINO VERMOUTH

Imported by Fasel Shenstone

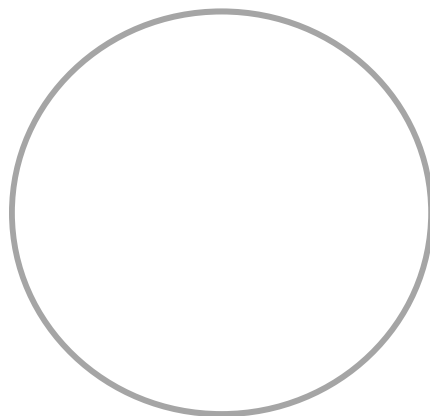


An exceptional artisanal vermouth blended with the finest ingredients to create an original, yet classic, recipe inspired by world renowned Italian bartender, Giancarlo Mancino. Perfect as an all day aperitif when served neat, chilled or over ice.



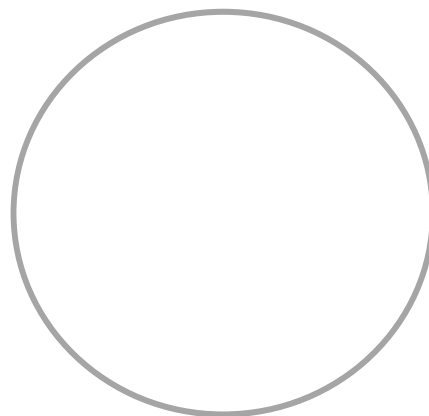
## **Mancino Vermouth Secco**

Infused with 19 botanicals on a Trebbiano di Romagna wine base. Full nose of Mediterranean herbs, sage, marjoram and oregano, with delicate aromas of lemongrass, dog rose and iris. Crisp white wine, pimento and nutmeg palate with a subtle bitter citrus finish. *Breezy, clear and super dry, perfect for dry Gin Martini.*



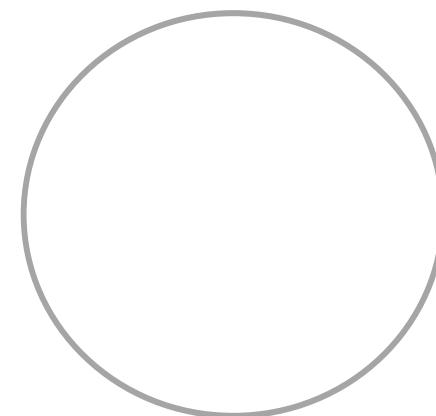
## **Mancino Vermouth Bianco Ambrato**

Infused with 37 botanicals and natural spirit on a Trebbiano di Romagna wine base. Floral nose of angelica, chamomile, elderflower, genziana and mint. Sweet orange, ginger and pink grapefruit peel, finishing on cardamom, liquorice and a rich quinine presence. *Ideal for a Vesper on the rocks with orange wedge.*



## **Mancino Vermouth Rosso Amaranto**

Infused with 38 botanicals, 10 of which are used for Amaro, on a Trebbiano di Romagna wine base. Dark red imperial Amaranth with a glint of caramel, vanilla, rhubarb, juniper, toasted wood, myrrh, Chiretta, cloves, cinnamon bark and dried orange. *Remarkably balanced with a bittersweet medicinal root finish.*



## **Mancino Vermouth Chinato**

Inspired by Giancarlo Mancino's three vermouths, the Chinato features only the finest China Calissaia, and is centered on the world famous Barbera d'Asti wines of Erede di Chiappone Armando. With the instinctive grand recognition of Mancino Vermouth, the Chinato lingers on a rich, deep, and bitter wine pallet, making it a notable aperitif or digestif. *Let breathe, and serve chilled or warm.*



*1890 da Giancarlo Mancino*