

Mancino Vermouth Bianco Ambrato

Vermouth · Asti, Piedmont, Italy



THE PRODUCER

Mancino Vermouth was created by Giancarlo Mancino, a bartender from Pignola in Basilicata, who set out to recover the complexity of the vermouths of the early 1900s. It is produced at a family-run distillery in Asti, Piedmont, founded in 1957 — around forty botanicals crushed in a 1930s mill, extracted individually over roughly 30 days, blended, filtered through linen and rested in steel for six months.

BRAND	Mancino
TYPE	Vermouth
REGION	Asti, Piedmont, Italy
ABV	16%
VOLUME	750 ml
CASE	6 per case

AWARDS & RATINGS

93pts — Wine Enthusiast 2022

THE VERMOUTH

An artisanal vermouth made by fortifying a delicate Trebbiano di Romagna and infusing 37 aromatic herbs. Slightly amber in colour and lightly bitter, it is ideal in a Vesper, served neat or on the rocks with a wedge of orange, or splashed into a Gin & Tonic.

TASTING NOTES

Nose — Alpine rose, chamomile, elderflower, gentian and mint, with sweet orange, ginger, pink grapefruit, cardamom, liquorice and quinine.

Palate — Slightly bitter, with chamomile, ginger and a prominent note of quinine.

Finish — Dry and gently bitter, the quinine lingering.