

Mancino Vermouth Chinato

Vermouth Chinato · Asti, Piedmont, Italy



BRAND **Mancino**

TYPE **Vermouth**

REGION **Asti, Piedmont, Italy**

ABV **17.5%**

VOLUME **500 ml**

CASE **12 per case**

AWARDS & RATINGS

Gold — International Wine & Spirit Competition 2025

THE VERMOUTH

A revival of the vermouth chinato style: the three Mancino vermouths combined with rich Barbera d'Asti DOCG and calisaya quinine bark. Served chilled or at room temperature, it works as both aperitif and digestive.

TASTING NOTES

Nose — Red-wine depth beneath the bitter scent of quinine bark.

Palate — Rich, deep and bitter, the red wine underpinning its character as both digestive and aperitif.

Finish — Long and bitter, the quinine bark persisting.

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.