

ALESSIO VINO CHINATO

TEMPUS FUGIT SPIRITS | PIEDMONT, ITALY



LEVECKE
WINE, BEER & SPIRITS

PRODUCT INFORMATION

Alessio Vino Chinato is a premium Italian aperitif wine made with the finest Nebbiolo d'Alba grapes – the same grape varietal used in the highly acclaimed Barolo wines that have been cultivated in the Piedmont region of Italy since the Middle Ages.

TASTING NOTES

Highlighted by bold red and black fruit aromas and youthful tannins. Refrigerate after opening.

PROCESS

Cinchona bark (quinine) is added to the wine to add an herbaceous and beautiful bitter note.

SOURCE

Alessio Vino Chinato is a premium Italian aperitif wine made with the finest Nebbiolo d'Alba grapes.

AVAILABLE SIZES

750ml / 6BPC or 375ml / 12BPC.

ABV / PROOF

16.5% ABV / 33 PROOF

BRAND INFORMATION

Girolamo Ruscelli, a true “Renaissance Man” of the 16th century, was an Italian physician, alchemist, humanist, inventor, cartographer, and a founder of the ‘Academy of Secrets’, the first recorded example of an experimental scientific society. In 1555, he assembled one of the greatest manuals of ancient curative recipes, The Secrets of Alexis of Piedmont, under his pseudonym Alessio Piemontese. The recipes, many of which were previously banned, hidden or lost by the Church during the Dark Ages, included several elixirs which appear as distinct ancestors, and may have served as base-recipes to as Vermouth. The Alessio Vermouths are named in homage to the great Alessio the herbal wine-tonic which eventually became what we know as Piemontese.



For additional information, cocktail recipes, photos, and videos, please visit: www.founders49.com

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