



ALESSIO VERMOUTH CHINATO

PIEDMONT, ITALY



PRODUCT INFORMATION

Alessio Vermouth Chinato is also based on a classic recipe and the slightly lower ABV than the Vermouth di Torino Rosso helps highlight this Chinato vermouth's backbone and aromatics, making it a complex alternative to sweet vermouth in cocktails as well as excellent on its own.

TASTING NOTES

Expansive herbal nose, full, medium-sweet, herbal, rich and slightly spicy with a long, moderately bitter finish. Refrigerate after opening.

PROCESS

Developed from a 19th century recipe

SOURCE

Comprised of Piedmonte white wine infused with grande & petite wormwood, cinchona & dozens of other herbs, roots & spices.

AVAILABLE SIZES

750ml / 375ml

ABV / PROOF

16.5% ABV / 33 PROOF

BRAND INFORMATION

Girolamo Ruscelli, a true “Renaissance Man” from 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, Ruscelli assembled one of the greatest manuals of ancient curative recipes, The Secrets of Alexis of Piedmont, under the pseudonym Alessio Piemontese. The recipes, many of which were previously banned, hidden or lost during the Middle Ages, included several elixirs which appear as distinct ancestors to the base recipes of early vermouths. Alessio vermouths are named in homage to the great Alessio Piemontese and his herbal wine-tonic recipes which inspired what we now know in the modern era as vermouth.