



# ALESSIO VINO CHINATO

PIEDMONT, ITALY

## 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 Piedmonte 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

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## AVAILABLE SIZES

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

## 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.

