
BRAND:

Mancino Vermouth

CLOSURE: Cork

CASE SIZE: 6 x 75cl
12 x 50cl (Chinato)

ORIGIN: Italy



HISTORY:

Founded in 2011, Mancino Vermouth have already established themselves as a trade and bartender favourite and recently featured in Drinks International's 'Top Ten Selling Aperitifs'.

Being famous for revitalizing old classic cocktails, world-renowned bartender Giancarlo Mancino felt the vermouth market needed to salvage the former glamour of the early 1900s. He wanted to create a vermouth that 'could be savoured as a solo experience & not only for mixing in cocktails such as the Negroni or Manhattan.'

From its artisanal production approach, to the recreation of the traditional recipes and the vintage gold medals that adorn each bottle, Mancino Vermouths are reminiscent of the Italia of bygone days yet provide a certain modern-day flourish.

SPIRIT CARTEL



TASTING NOTES:

Secco (18% ABV)

Infused with 19 botanicals and natural spirit on a Trebbiano di Romagna wine base. Clear, pale yellow with a hint of green. Full nose of Mediterranean herbs; Sage, Marjoram and Oregano, with delicate aromas of Lemon Grass, Dog Rose and Iris. Crisp white wine, Pimento and Nutmeg palate with a subtle bitter citrus finish. Breezy, clear and super dry. Perfect for a dry Gin Martini.

Bianco Ambrato (16% ABV)

Infused with 37 botanicals and natural spirit on a Trebbiano di Romagna wine base. Slightly amber hue. Floral Alpine nose of Angelica, Chamomile, Elderflower, Gentiana and Mint. Sweet Orange, Ginger, Pink Grapefruit peel, finishing on Cardamom and liquorice with a very rich quinine presence. Ideal for a Vesper, on the rocks with a wedge of orange or a few splashes in a Gin or Vodka tonic.

Rosso Amaranto (16% ABV)

Infused with 38 botanicals, and natural spirit on a Trebbiano di Romagna wine base. Dark Imperial Amaranth red with a glint of caramel. A grand anatomy: Vanilla, Rhubarb, Juniper, toasted wood, Myrrh, Chiretta, Christmas spices (Cloves, Cinnamon bark, dried Orange). Remarkably balanced with a bittersweet medicinal root finish. Perfect for a Negroni and Manhattan.

Chinato (17.5% ABV)

The Chinato has taken what can be done with Vermouth to a whole new level; a blend of the three Mancino Vermouths – Secco, Bianco and Rosso – with Barbera d’Asti D.O.C.G and pure quinine from the Calisaya bark. It contains all the hallmarks of the Mancino Vermouth portfolio; it lingers with a rich, deep, red, bitter wine pallet. Makes a notable digestive or aperitif. Serve chilled or warmed.

Vecchio (16% ABV)

Starting its life as the Mancino Rosso Amaranto, this extraordinary vermouth has been resting in a single Italian Oak barrel for one year making it the first aged, sweet vermouth. Its character has gained strengths of old wood, time and additional spice, thus demanding a little more respect. It has developed a richer, nutty and fruitier nose with essences of Cherry, Honey, Raisons, dark chocolate and Vanilla.