



VERO APERITIVO ITALIANO

MANCINO VERMOUTH



Tipo 1900 da Giancarlo Mancino

MANCINO VERMOUTH



🇬🇧 Infused with 19 botanicals and natural spirit on 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. 18% Vol. Perfect for dry Gin Martini.

🇮🇹 Prodotto di eccezionale qualità e caratteristiche organolettiche raffinate realizzato attraverso la fortificazione di un delicato Trebbiano di Romagna e l'infusione di 19 erbe aromatiche. Il Vermouth Secco presenta intensi profumi di erbe del Mediterraneo, salvia, maggiorana e origano con delicati aromi di citronella, rosa canina ed iris, noce moscata ed un finale di agrumi. Lievemente amaro, fresco e super dry. 18% Vol. Sugerito anche per un ottimo Gin Martini.



CLEAR, SUPER DRY, LEMON GRASS, DOG ROSE, MARJORAM, CARDAMON. FOR THE BEST GIN MARTINI ..TRUST ME!!!!

Recipe

1. **Martini Cocktail:** 80ml of Gin, 30ml of Mancino Vermouth Secco

Method: Stir with high quality ice and strain into a chilled coupe

Garnish: 3 olives on a pick or a lemon twist
"Frank Newman, American Bar 1904"

2. **Bronx:** 60ml of Gin, 15ml of Mancino Vermouth Secco, 15ml of Mancino Vermouth Rosso Amaranzo, 20ml of fresh orange juice

Method: Shake with high quality ice and strain into a chilled coupe or on the rocks in a rock glass

No Garnish

"The World's 10 Most Famous Cocktails in 1934"




SECCO


"Keep it chilled"



MANCINO VERMOUTH



 Infused with 37 botanicals and natural spirit on Trebbiano di Romagna wine base. Slightly amber hue. Floral Alpine nose of Angelica, Chamomile, Elderflower, Genziana and Mint. Sweet Orange, Ginger, pink Grapefruit peel, finishing on Cardamom and liquorice with a very rich quinine presence. 16% Vol. Ideal for Vesper, on the rocks with a wedge of orange or few splashes in the Gin & Vodka Tonics.

 Prodotto di eccezionale qualità e caratteristiche organolettiche raffinate realizzato attraverso la fortificazione di un delicato Trebbiano di Romagna e l'infusione di 37 erbe aromatiche. Il Vermouth Bianco Ambrato è lievemente amaro con aromi di rosa alpina, camomilla, fiori di sambuco, genziana e menta, arancia dolce e ginger, pompelmo rosa, cardamomo, liquirizia e chinino. Ideale liscio o con ghiaccio ed una fetta d'arancia oppure con Gin & Vodka Tonics. 16% Vol.



SLIGHTLY AMBER, CHAMOMILE, GINGER, ALOE VERA, LOT'S OF QUININE. IDEAL FOR VESPER AND ON THE ROCKS WITH AN ORANGE TWIST.

Recipe

1. **Vesper:** 40ml of Gin, 20ml of Vodka, 30ml of Mancino Vermouth Bianco Ambrato, 2 dashes of Regans' Orange Bitters

Method: Shake with high quality ice and strain into a chilled coupe

Garnish: orange twist

"A unique version of the original Vesper with Kina Lillet, using Mancino Vermouth Bianco Ambrato, Gin, Vodka and orange peel"

2. **Mancino Negroni:** 30ml of Genever, 25ml of Aperol, 40ml of Mancino Vermouth Bianco Ambrato

Method: Stir with high quality ice and strain on the rocks in a rock glass

Garnish: lemon and orange twist

"A lady's version of Negroni, Lighter!"

"I suggest to add a few dashes of Mancino Vermouth Bianco Ambrato into any Gin & Vodka Tonics"



BIANCO AMBRATO

"Keep it chilled"



MANCINO VERMOUTH



ROSSO AMARANTO

"Keep it chilled"

🇬🇧 Infused with 38 botanicals, 10 of which are used for Amaro, and natural spirit on 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. 16% Vol. Perfect for Negroni and Manhattan.

🇮🇹 Prodotto di eccezionale qualità e caratteristiche organolettiche raffinate realizzato attraverso la fortificazione di un delicato Trebbiano di Romagna e l'infusione di 38 erbe aromatiche, ha colore rosso scuro con tonalità caramello. Il Vermouth Rosso Amaranto è di grande corpo e presenta sentori di vaniglia, rabarbaro, ginepro, legno tostato, mirra, chiodi di garofano, cannella, scorza di arancia ed un finale dolce amaro. 16%Vol. Perfetto per ottimi Negroni e Manhattan.



DARK RED, VANILLA, RHUBARB, ITALIAN JUNIPER, ORANGE, TOASTED WOOD. FOR THE PERFECT NEGRONI AND MANHATTAN.

Recipe

1. **Vintage Negroni:** 30ml of Gin, 20ml of Campari Bitter, 50ml of Mancino Vermouth Rosso Amaranto, 2 dashes of The Bitter Truth Orange Bitters and 2 dashes of The Bitter Truth Grapefruit Bitters
Method: Stir with high quality ice and strain on the rocks in a rock glass

Garnish: Wedge of orange and grapefruit twist

"Something I would love to drink everyday with good friends!!"

2. **Manhattan:** 70ml of Rye Whiskey, 40ml of Mancino Vermouth Rosso Amaranto, 2 dashes of Angostura Bitters

Method: Stir with high quality ice and strain into a chilled coupe

Garnish: 2 home made brandied cherries

"The No.1 Gentleman's Cocktail, which can be offered at any time of the day"

3. **Milano-Torino:** 50ml of Mancino Vermouth Rosso Amaranto, 40ml of Campari Bitter, 2 dashes of Fee Brothers Rhubarb Bitters

Method: Shake with high quality ice and strain into a small high ball glass with ice


Garnish: orange peel

"One of the oldest Cocktail/Aperitivo in Italy, Milano, because of Bitter Campari and Torino, because of the Vermouths"



MANCINO VERMOUTH




 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.

Not losing its original palate, but expanding in flavour and substance, the Mancino Vecchio will deliver a burst of a deeper bitter sweet, aged experience.

Treat it as you would an old gentleman.

 Questo straordinario Vermouth nasce come il Mancino Rosso Amaranto per poi riposare in una botte singola di quercia italiana per un anno. Il risultato è il primo Vermouth dolce invecchiato.

Il suo carattere con il tempo ha acquisito le forze del legno antico e delle note speziate, e' per questo motivo che richiede un approccio piu' attento.

Ha sviluppato un naso piu' ricco, fruttato e avvolgente, con essenze di ciliegia, miele, uvetta, cioccolato fondente e vaniglia.

Il gusto dolce amaro prorompente e l'esperienza dell'invecchiamento del Mancino Vecchio, non tralasciano il suo palato originale ma lo espandono in gusto e sostanza.

Trattatelo come trattereste un vecchio signore.



THE FIRST AGED ITALIAN VERMOUTH, DARK TAWNY BROWN, YEAR AGED OAK AROMA, CHERRY, HONEY, RAISONS, QUININE, ORANGE ZEST AND LIQUORICE.

“I suggest to serve Mancino Vermouth Vecchio as an after dinner pairing with fine cheese or dessert. Perfect chilled, straight up as a digestive.”

VECCHIO

“Keep it chilled”

800 numbered bottles produced for the year 2014



mancinovermouth.com



MANCINO VERMOUTH



🇬🇧 Giancarlo's hybrid of the three Mancino Vermouths, Secco, Bianco and Rosso centered on Erede di Chiappone Armando Barbera d' Asti D.O.C.G, with added pure quinine bark Calissaja, has roused a new tier of Vermouth. With the instinctive grand recognition of Mancino, it lingers on a rich, deep, red, bitter wine pallet, tailoring the Chinato a notable digestive/aperitif. Serve chilled or warmed.

🇮🇹 L' incrocio creato da Giancarlo tra i tre Vermouths Secco, Bianco e Rosso incentrato su di un Erede di Chiappone Armando Barbera d' Asti D.O.C.G con un aggiunta di pura China Calissaja, ha risvegliato un nuovo livello di Vermouth. In principio si apprezzano le note del Mancino, per poi indugiare su un palato di vino rosso ricco, profondo e amaro che da le caratteristiche al Chinato come notevole digestivo/aperitivo. Servire freddo o caldo.



A revival of the Vermouth Chinato, the three Mancinos combined with rich red Barbera D'Asti DOCG wine and Quinine bark Calissaja.



Recipe

- 1. Chinotto Aperitivo:** 60ml Mancino Vermouth Chinato, 30ml Old Tom Gin, 20ml Lemon Juice, 10ml Honey Syrup (1:1), Top up Soda water
Method: Shake all the ingredients with ice, except the soda water, double strain into a High Ball
Garnish: long lemon zest twist
"Makes an interesting version of the Tom Collins with a great finishing style of an Aperitivo"
- 2. Decisone Versione II:** 60ml Mancino Vermouth Chinato, 30ml Aged Rum, 10ml Crème de Cacao brown, 2 dashes of Mandarin bitters
Method: Stir all the ingredients with high quality ice using a mixing glass, strain in frozen coupe
"My twist on an old classic italian polibibita from 1909"
- 3. Chinato Nail:** 30ml Mancino Vermouth Chinato, 60ml Blended Japanese whisky, 20ml Drambuie Liqueur
Method: Stir all the ingredients with ice and strain into chilled rock glass over an ice chunk
Garnish: pomelo zest twist
"A riff on the Rusty Nail using Mancino Chinato. Perhaps one for whisky and Negroni fans, created in 2012 by Simon Difford at the Cabinet Room, London, England"

CHINATO

"Keep it chilled"

CASE FORMAT: 12 x 500ml

DIMENSIONS: 14 x 11 x 9 inches

CASE Weight: 28.6LBS

VERO APERITIVO ITALIANO

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MANCINO VERMOUTH



🌸 Giancarlo's limited edition Vermouth with Cherry blossom and Violet petals, is his revelation of Italian and Japanese culinary infatuation. A perfect blend of twenty botanicals, heavy on wormwoods for the bitter palate, on a variety of Italian white wines. Thus marking his prodigious correlation with Japan, producing only 4000 bottles yearly.

🇮🇹 L'edizione limitata di Mancino Vermouth con boccioli di ciliegio e petali di viola rivela l'infatuazione culinaria di Giancarlo per il Giappone e l'Italia. Una perfetta miscela di 20 botanici su una base di vini bianchi italiani con un distinto sapore amaro al palato dato dall'assenzio. Questa magica armonia con il Giappone viene celebrata con la produzione di sole 4000 bottiglie l'anno.



Tailored pink, natural Japanese cherry blossom & Italian Violet, feminine nose, wormwood bitter finish

Recipe

1. **Diamante:** 50ml Mancino Vermouth Sakura, 100ml Rose' Champagne

Method: Pour cold Vermouth into large champagne coupe or large flute, gently build with cold Champagne, stir once.

Garnish: Edible micro Violet

"A cool and refreshing, easy Champagne Cocktail"

2. **Mrs. Gibson:** 50ml Mancino Vermouth Sakura, 50ml London dry Gin

Method: Stir with high quality ice and strain on a single rock of ice in a rock glass

Garnish: pickled red pearl onions

"Go heavy on the vermouth for this tasty variation on the classic Gibson"

3. **Sakura Spritz:** 50ml Mancino Vermouth Sakura, 20ml Rinomato Americano Bianco, 100ml Soda water

Method: Pour cold Vermouth and the Americano into chilled wine glass, add ice, gently build with very cold soda, stir once

Garnish: zest of pink grapefruit

"Blossom scented Vermouth Spritzer with less sugar and natural taste"



Edizione Limitata

"Keep it chilled"



マンチーノベルモット
スペシャルレシビ
× さくら
すみれ

MANCINO VERMOUTH



🇬🇧 Mancino Kopi Vermouth combines its delicate and creamy palate typical of a "barista" style coffee with the luxurious variant of the famous Mancino Vermouth. It recalls childhood memories in Italy related to the preparation of the tiramisù and combines them with the adventurous experiences of coffee in Asia. In Kopi we find all the characteristics of Mancino Vermouth with the addition of 14 Robusta beans hand selected in Java and subjected to a dark roasting in Naples by Barbera Caffè, for a content of 0.5% of coffee per bottle. 17% Vol.

🇮🇹 Kopi combina il suo delicato e cremoso palato tipico del caffè stile Barista con la lussuosa variante del celebre Mancino Vermouth. Rievoca memorie d'infanzia in Italia legate alla preparazione del tiramisù e le combina con le avventurose esperienze del caffè in Asia. In Kopi ritroviamo tutte le caratteristiche del Mancino Vermouth con l'aggiunta di 14 chicchi di Robusta selezionati a mano a Java e sottoposti a tostatura scura a Napoli da Barbera Caffè, per un contenuto dello 0.5% di caffè a bottiglia. 17% Vol.

KOPI A mélange of Italian white wines blended with Indonesian coffee extract. Medium sweet with bitter Robusta notes and a Tiramisu nose. Light brew coffee colour.

Recipe

- Kopi HighBall:** 60ml Mancino Kopi Vermouth, Top up with quality Tonic water
Method: Build all the ingredients with ice chunks
Garnish: Mint Spring
- Café Martines:** 60ml Mancino Kopi Vermouth, 30ml Old Tom Gin, 10ml Crème de Cacao brown, 2 dashes of Coffee Bitter
Method: Stir all the ingredients with high quality ice using a mixing glass, strain in frozen coupe
Garnish: Orange Twist
- Solito:** 30ml Mancino Kopi Vermouth, 30ml Marsala Superiore, 30 Cynar, 10ml Anice
Method: Stir all the ingredients with ice and strain into chilled rock glass over an ice chunk
Garnish: Coffee Beans



KOPI VERMOUTH

"Keep it chilled"

