

ALESSIO VERMOUTH CHINATO

TEMPUS FUGIT SPIRITS | PIEDMONT, ITALY



LEVECKE
WINE, BEER & SPIRITS

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.

PROCESS

Developed from a 19th century recipe.

SOURCE

Comprised of Piedmont 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” 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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