
CHINATI VERGANO
(Asti, Italy)

February 2025



Foraging wild sea thyme in Asti for vermouth.

Unexpectedly, I was introduced to a great Italian vermouth and chinato producer through our French producer Thierry Puzelat of *Le Clos du Tue-Boeuf*. Thierry has been working with Tommasi and Pietro Vergano for the last few years to make *Le Clos du Tue-Boeuf* vermouth. Thierry could have chosen a French vermouth producer to make his vermouth but Thierry intentionally has chosen Vergano from Italy. Vergano is simply the best. Thierry ships his base wine for his vermouth to Tommaso and Pietro Vergano in Asti Italy, where they do their magic. Some of you may already know Chinati Vergano by drinking Thierry Puzelat's vermouth.

Vergano chinati and vermouths are hard to come by because they are extraordinary and also because the production is miniscule. Tommaso Vergano contacted me when he saw my posting of *Le Clos du Tue-Boeuf* Vermouth on Instagram. And that is how I started importing Vergano chinati and vermouths. I think it also helped that we import Nadia Verrua's *Cascina Tavijn*. Nadia is a cousin of Tommasi and Pietro Vergano.

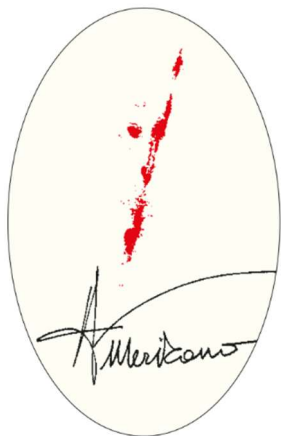
Chinati Vergano was started by Tommaso and Pietro's uncle Mauro Vergano in the 1970's. Mauro had a full-time job as a chemist, where he worked on fragrances. Mauro started producing small batches of chinati and vermouths as a hobby back then. Mauro would gift his chinati and vermouths to his relatives and friends, who cheered him on to produce commercial bottles. Over the years, Mauro built a close relationship with the wine producers, whom he bought the wines for his personal cellar and also to make his vermouths and chinati as a hobby. This close relationship with the wines producers proved to be a key factor in later years when Mauro Vergano began to commercially bottle his vermouths and chinati.

Chinato is an aromatized fortified wine in the Piemonte region, where chinato is served as an aperitif. Each Piemonte producer has a family recipe that is passed from one generation to the next. When Mauro Vergano retired from his full-time job, he opened a tiny cellar that produces chinato and vermouths. His first commercial vintage was 2003. Now Mauro's nephews Tommaso and Pietro carry on the tradition. The production has not increased much.

AMERICANO Vermouth

SKU: 268216 SPECULATIVE 750ml 6 bottles/case

\$52.80 Wholesale / \$69.00 Retail per bottle



This is red vermouth. A hint of bitter orange, vanilla with haunting spices that tastes so uniquely Italian and so awesome. The base wine is *Grignolino*, which is a thin-skin varietal native to *Asti*. To my palate, a well-made *Grignolino* is similar to *Pineau D'Aunis* from the Loire with that signature and compelling pepper taste but with a bit more structure. If you have tried Nadia Verrua's family *Cascina Tavijn Ottavio* (which we also import), you will understand what I am saying. In fact, Mauro Vergano is Nadia Verrua's uncle and Nadia often supplies a barrel of her *Grignolino* to cousins Tommaso and Pietro Vergano. Serve this vermouth cold with a cube of ice. What a civilized way to start an evening. 16% alcohol. (**Note**: All Vergano Vermouths and Chinati come in 6 bottles per case).

BVB Vermouth

SKU: 268233 SPECULATIVE 750ml 6 bottles/case

\$52.80 Wholesale / \$69.00 Retail per bottle



This is white vermouth. Pretty nose, elegant and perfumed. An attractive bitter citrus and underpinning herbal taste balanced by some sweetness. The base wine is a blend of Moscato and Cortese from the hills of Asti. Moscato is from the great producer *Vittorio Bera e Figili* and Cortese is from equally honest producer *Cascina degli Ulivi*. The base wine is fortified and aromatized with wormwood (herb), chinotto (bitter oranges picked green), gentian flowers, marjoram, lemon zest, and sea thyme. By law, vermouth has to contain a minimum of 75% wine. Vergano vermouths contain about 80% of wine, which results in lower alcohol (16%) with swooning elegance.

CHINATO

SKU: 314986 SPECULATIVE 500ml 6 bottles/case

\$55.39 Wholesale / \$72.00 Retail per bottle



Chinato is fortified and aromatized aperitif in Piemonte. Perhaps, consider to be one the greatest amaro aperitif. Haunting and indescribable nose with an attractive bitter taste balanced by off-dry aftertaste that lingers. What a complex aperitif. You can also serve Chinato as a digestif and it is often the case with amaros. The base wine is Barbaresco from the great producer Guiseppe Cortese. Some of the botanicals include quinine, cinnamon, rhubarb, cloves, cardamom, and bay leaves. Again, by law, the base wine must be a minimum of 75% but Vegano prefers about 80%, resulting in lower alcohol with more elegance. 16.5% alcohol.

LULI Chinato Bianco

SKU: 314992 SPECULATIVE 500ml 6 bottles/case

\$55.39 Wholesale / \$72.00 Retail per bottle



This is white Chinato made from the base wine of Moscato from the great producer *Vittorio Bera e Figili*. I seldom get to experience a great bianco chinato. So, this is a treat. Complex. Refined. Lifted citrus, honeysuckle nose with a hint of spice. Attractive bitterness is exquisitely balanced by discreet sweetness. Beautiful amaro with a lot happening. Fortified with aromatized with quinine, lemon zest, and coriander seeds. 16 % alcohol. I think it is even better as a digestif (rather than an aperitif) to end a beautiful meal. Be in the Italian mood of *dolce vita* for an evening and unwind with a glass of this chilled chianto bianco. La fine.