



La Canellese®

VERMUT CHINATO

Vermouth Chinato is the perfect idea for an original surprise at the end of the meal. An exceptional, yet **atypical** vermouth, almost exclusively dedicated to **after dinner** toasts.

The unmistakable intensity of rhubarb, gentian and cinnamon with exotic hints of nutmeg and the pleasant bitterness of digestive cinchona bark give to each drop a unique perspective, soft and delicate with light notes of vanilla.

THE RECIPE

Melange of Italian white wines, sugar and top quality alcohol, with an infusion of 30 fragrant roots and plants, including wormwood, calumba, marjoram, sweet and bitter orange zest, gentian, angelica, sage and vanilla. Colored with caramel.



CINCHONA BARK
CINCHONA SUCCIRUBRA



VANILLA
VANILLA PLANIFOLIA



GENTIAN
GENZIANA LUTEA

APPEARANCE

Dark amber.

AROMA

Rich and intense with scents of rhubarb, nutmeg and aloe improving with aging.

TASTE

Smooth, warm and balanced, with a delicate cinchona aftertaste.

HOW TO SERVE

At a temperature of 6 - 8 °C, in a tulip-shaped glass, in order to funnel aromas into the nose.

WHEN TO TASTE

After dinner and as a basis for cocktails.

ALCOHOL CONTENT

16% vol.

PACKAGE

750 ml bottle.

MADE IN

Calamandrana, Piedmont, Italy.