



MANCINO VERMOUTH

Mancino Recipes



PIGNOLA

MANCINO VERMOUTH

ARTISANAL ITALIAN VERMOUTH
“VERO APERITIVO ITALIANO”

Since 1900 da Giancarlo Mancino



GIANCARLO MANCINO



Giancarlo Mancino, born and raised in Pignola - a small village on the top of a hill in the center of Basilicata - has decided to spend his career to show his Italy to the world through the art of mixing. In the name of classicism and elegance.

A career that starts in the United States, passing by Asia with many years lived in London behind the counter and with “The Maestro” Salvatore Calabrese. And from there again in Asia, as consultant and entrepreneur for some of the world’s most luxurious hotels and bars. Giancarlo has spent his life working with the very best of the craft bar and restaurant industry, becoming one of the world’s most awarded and respected bartenders.

With his penchant for reviving classic cocktails, Giancarlo noticed modern Vermouths were lacking the depth and charisma of their golden years. He dreamt of bringing back Vermouth made in an authentic, classic style, as it would have tasted back in the 1900’s.

THE MANCINO STORY

Mancino Vermouth was born in 2011 in small family-run distillery in Asti, Piedmont. The distillery, established over 60 years ago in 1957, inspired Giancarlo Mancino, owner of the brand, to compose his own Vermouth using only the finest hand-picked spices and botanicals.

He dreamt of bringing back Vermouth made in an authentic, classic style, as it would have tasted back in the 1900s. A Vermouth to be enjoyed equally on its own and as the perfect companion in cocktails - not fading into the background of a drink, but instead creating a symphony of flavours when mixed with other quality spirits and ingredients.

Following the traditions of the original Vermouth makers, Giancarlo set out to revive the intricate flavours of the past, creating three distinct recipes from a selection of forty types of botanicals, infused with only quality Italian wine. Trebbiano di Romagna was the perfect choice of wine for the Mancino Vermouth di Torino Secco, Bianco and Rosso, as well as for the 12 month barrel-aged Mancino Vecchio. While for the richness of Mancino Chinato, Giancarlo selected Barbera D'Asti for its added depth and complexity.



02.

THE MANCINO STORY

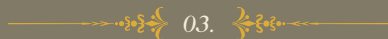
Canelli Asti
(Piemonte)



Pignola
(Basilicata)

The two latest additions to the Mancino family are Sakura - inspired by the Springtime cherry blossoms of Japan - and Kopi, an exceptionally rich coffee Vermouth.

From the moment you pick up the bottle, its classic look and feel, together with the bittersweet concoctions awaiting inside, impress upon you the timeless character that make Mancino Vermouth an integral part of the world's finest cocktail bars.



03.

MANCINO VERMOUTH



SECCO

BIANCO AMBRATO

ROSSO AMARANZO

VECCHIO

MANCINO VERMOUTH



CHINATO

SAKURA

KOP VERMOUTH

MANCINO CLAYPOT



Step 1: Preparing It

Soak the amphora completely in water in a sink, with 1 x wine glass of Mancino Vermouth Rosso Amaranto and wait for 8 hours until the clay pot has become darker. Then wash well and dry.



www.mancinovermouth.com

#mancinoclaypot



Step 2: The Magic of Mixing

Start to put the ingredients inside the clay pot:

2 x Bottles of Mancino Vermouth Rosso Amaranto, 250ml of Mancino Vermouth Chinato, 1 x Bottle of L'Aperitivo Deciso and finally 1L of low ABV Gin.



Step 3: Enjoy It!

Now we have finished preparing the clay pot Negroni, we have to understand how to serve it. Firstly, find a nice punch spoon in order to take the Negroni from the



Now: Taste It

Think... have you ever tried anything like this before? enjoy!



How To Chill It?

You can choose: either stir in a mixing glass or use the throwing technique. The most important thing is to chill it very well and serve it on nice clear ice with a wedge of orange and pink grapefruit zest.

MANCINO CLAYPOT

The method of making wine in amphora containers of terracotta did not begin in modern times. The ancient Greeks and Romans – and before them the Caucasians over 7000 years ago – carried and preserved wine in these containers that leave a “zero ecological footprint” and are ideal for a slow and consistent micro-oxygenation of the wine. Giancarlo Mancino really wanted to bring this tradition back, but using it to preserve amazing cocktails. There are many wonderful things you can do with the Mancino clay pot. Preserve a Negroni for a year if you want; pre-batch that same Negroni and keep it on the bar for a busy night; or, simply use it as a punchbowl for guests to enjoy by themselves.

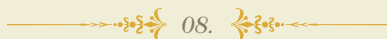
You'll need to prepare it and soak the amphora completely in water in a sink with 1 wine glass of Mancino Vermouth di Torino Rosso Amaranto and wait for 8 hours until the clay pot has become darker. Then wash it well and dry it.

At this point the Clay pot is ready to be filled up with your batch, feel free to experiment your recipes and explore the magic of the Amphora preservation.



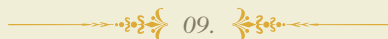
TWIST ON CLASSICS

- SECCO** 12.
Bamboo Cocktail #2, A Very Brooklyn Mancino, Cardinale Spritzer, Vermouth Sour (no egg), 50/50 Martini Cocktail
- BIANCO AMBRATO** 18.
Vermouth Mimosas, Mancino Rickey, Improved Pisco Sour, Washed Negroni, Orrico Spritz
- ROSSO AMARANTO** 24.
#claypotnegroni, Grand Milano-Torino, Shaken Rob Roy, Boulevardier Highball, Hanky Panky 2018
- VECCHIO** 30.
Old Manhattan, Gin & It, Mancino Cocktail, El Capitan Cocktail, Martinez
- CHINATO** 36.
21st Century Negroni 15-01-15, Chinato Cobbler, Chinato Nail, Vai che ti Lancio, Chinato Royale
- SAKURA** 42.
Diamante, Mrs. Gibson, Sakura Spritz, Hanami Highball, Vermouth Sake Collins
- KOPI** 48.
Kopioni, Café Martinez, Solito, Corretto, Long Kopi



MANCINO HIGHBALLS

- SECCO** 56.
Secco Highball, Cardinale Highball, Savory Necessity
- BIANCO AMBRATO** 59.
Vermuttino, Sicilian Afternoon, Flowers
- ROSSO AMARANTO** 62.
Amaranto Highball, Americano, Not An Americano
- CHINATO** 65.
Chinato Highball, Kirchinato, Lambrusco Highball
- SAKURA** 68.
Sakura Highball, Highblossom, Perfect Pair
- KOPI** 71.
Kopi Highball, Bitter Coffee Highball, Neverending Summer



MANCINO RECIPES



10.

MANCINO RECIPES

Twist on Classics

Welcome to the official Mancino Vermouth cocktail booklet. A collection update yearly that contains our twist on classic and signature recipes all presented in Giancarlo Mancino's unique "Wormwood" glassware collection by Italesse.

11.

SECCO



MANCINO VERMOUTH DI TORINO SECCO

Mancino Vermouth di Torino Secco is made through the fortification of a delicate Trebbiano di Romagna and the infusion of 19 aromatic botanicals. It has an intense aroma of Mediterranean herbs, sage, marjoram and oregano with delicate hints of lemongrass, dog rose and iris, nutmeg and a citrusy finish. Slightly bitter, fresh and extra dry.

18% Vol.

Sugar content x bottle 18.7 gr

Suggested for: Martini, Gibson, Bamboo

12.

SECCO

BAMBOO COCKTAIL #2 Malaga, Summer 2016



30ml Mancino Vermouth
Di Torino Secco
25ml Amontillado Sherry
20ml Rinomato Americano Bianco

Glass: Astoria

Method: Stir

Garnish: Orange Twist

Tags: Dry, Clean, Floral

13.



SECCO

A VERY BROOKLYN MANCINO
NYC, Winter 2013



30ml Mancino Vermouth
Di Torino Secco
40ml Nikka Whisky 12 Years Old
15ml Cynar
10ml Yellow Chartreuse
2 x Dashes of Orange &
Mandarin Bitters

Glass: Presidente

Method: Stir

Garnish: Lemon Twist

Tags: Bold, Dry, Clean



14.



SECCO

CARDINALE SPRITZER
Rome, Summer 2017



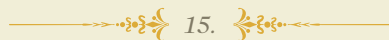
50ml Mancino Vermouth
Di Torino Secco
30ml Rinomato Bitter Scuro
15ml Yuzu Syrup
Quality Tonic Water to Top

Glass: Galante

Method: Build

Garnish: Lemon Zest &
Dry Juniper Berries

Tags: Cooling, Fresh, Dry



15.



SECCO

VERMOUTH SOUR (No Egg)
Athens, Winter 2015



50ml Mancino Vermouth
Di Torino Secco
3 x Dashes Lavender Bitter
15ml Fresh Lemon Juice
15ml Fresh Lime Juice
20ml Sugar Syrup
10ml Aquafaba

Glass: Rock Gobbler

Method: Shake-Double Strain

Garnish: Dry Lavender

Tags: Sour, Bright, Flowery



16.



SECCO

50/50 MARTINI COCKTAIL
London, Summer 2012



40ml Mancino Vermouth
Di Torino Secco
40ml Gin (your preference, though
Philistines can also use vodka)

Glass: Astoria Glass

Method: Stir

Garnish: Lemon Twist & One Big Olive

Tags: Dry, Clean, Elegant



17.

BIANCO AMBRATO



MANCINO VERMOUTH DI TORINO BIANCO AMBRATO

Produced through the fortification of a delicate Trebbiano di Romagna and the infusion of 37 aromatic herbs, the Mancino Vermouth di Torino Bianco Ambrato is slightly bitter with aromas of alpine rose, chamomile, elderflower, gentian and mint, sweet orange and ginger, pink grapefruit, cardamom, licorice and quinine.

16% Vol.
Sugar content x bottle 150gr

Suggested for: Vesper, White Negroni
750ml / 16% ABV

18.

BIANCO AMBRATO

VERMOUTH MIMOSA Oslo, Summer 2017

30ml Mancino Vermouth Di Torino
Bianco Ambrato
30ml Fresh Orange Juice
10ml Dry Curaçao Maison Ferrand
Prosecco to Top

Glass: Double Presidente

Method: Shake first 3, double strain and top
up with Prosecco

Garnish: White Edible Flower

Tags: Fruity, Bubbly, Dry



19.

BIANCO AMBRATO

MANCINO RICKEY
Hong Kong, Summer 2015



60ml Mancino Vermouth Di Torino
Bianco Ambrato
20ml Gin
30ml Akashi-Tai Ginjo Yuzushu
30ml Yuzu Soda

Glass: Alto Ball

Method: Shake, double strain, pour over a single ice chunk and top up with Yuzu Soda

Garnish: Five Shiso Leaves

Tags: Bright, Sour, Smooth

20.

BIANCO AMBRATO

IMPROVED PISCO SOUR
Singapore, Summer 2013



30ml Mancino Vermouth Di Torino
Bianco Ambrato
50ml Pisco
30ml Vanilla Syrup
30ml Lemon & Lime Juice

Glass: Rock Gobbler

Method: Shake, double strain and pour over a single ice chunk

Garnish: Drops of Amargo Chunchu

Tags: Easy, Sour, Smooth

21.

BIANCO AMBRATO

WASHED NEGRONI
Germany, Winter 2012



40ml Mancino Vermouth Di Torino
Bianco Ambrato
20ml London Dry Gin
20ml Rinomato Americano Bianco
2 x Dashes of Grapefruit Bitters

Glass: Rocks

Method: Stir well, pour over a single ice chunk

Garnish: Shiso Leaf

Tags: Bitter, Herbal, Dry

22.

BIANCO AMBRATO

ORRICO SPRITZ
Hong Kong, Spring 2015



50ml Mancino Vermouth Di Torino
Bianco Ambrato
25ml Violet Liqueur (Tempus Fugit)
Top with Quality Soda Water

Glass: Galante

Method: Build

Garnish: Edible Flowers

Tags: Cooling, Flavouring, Fresh

23.

ROSSO AMARANTO



MANCINO VERMOUTH DI TORINO ROSSO AMARANTO

Product of exceptional quality and refined organoleptic characteristics through the fortification of a delicate Trebbiano di Romagna and the infusion of 38 aromatic herbs, it has a dark red colour with caramel shades. The Mancino Vermouth di Torino Rosso Amaranto is full-bodied and has hints of vanilla, rhubarb, juniper, toasted wood, myrrh, cloves, cinnamon, orange peel and a bitter sweet finish.

16% Vol.
Sugar content x bottle 135gr

Perfect for: Negroni, Manhattan

24.

ROSSO AMARANTO

#CLAYPOTNEGRONI Hong Kong, Summer 2015



- 2 x Bottles of Mancino Vermouth Di Torino Rosso Amaranto
- 1 x Bottle Rinomato Bitter Scuro
- 1 x Bottle London Dry Gin
- 250ml Mancino Vermouth Chinato
- 30ml Orange Bitters

Glass: Rocks



Method: Pre-batch all ingredients in claypot for at least 24 hours. Stir and pour over ice chunk

Garnish: Wedge of Orange and Grapefruit Peel

Tags: Bitter, Herbal, Dry

25.

ROSSO AMARANTO

GRAND MILANO-TORINO
Hong Kong, Summer 2014



60ml Mancino Vermouth Di Torino
Rosso Amaranto
30ml Rinomato Bitter Scuro
3 x Dashes of Rhubarb Bitters
Earl Grey Tea Beer Foam
(White Beer + Earl Grey Tea)
(Cream Syphon & Cream Gas)

Glass: Alto Ball

Method: Shake and double strain over
ice chunk

Garnish: Top up with Beer Foam

Tags: Bitter, Sweet, Rich

26.

ROSSO AMARANTO

SHAKEN ROB ROY
London, Winter 2016



20ml Mancino Vermouth Di Torino
Rosso Amaranto
20ml Mancino Vermouth Chinato
40ml The Athenaeum Scotch
Whisky Blend
10ml Cherry Herring
1 x Dash of Angostura Bitters

Glass: Rocks

Method: Shake all the ingredients and
double strain over ice chunk

Garnish: Homemade Marinated Cherries

Tags: Sweet, Spiced, Smoky

27.

ROSSO AMARANTO

BOULEVARDIER HIGHBALL
USA, Summer 2017

40ml Mancino Vermouth Di Torino
Rosso Amaranto
30ml Rinomato Americano Bianco
15ml Rye Whiskey
Quality Soda Water to Top

Glass: Highball

Method: Shake all the first three ingredients, pour and double strain over ice and top up with soda water

Garnish: Pink Grapefruit Peel

Tags: Fresh, Bold, Complex



28.

ROSSO AMARANTO

HANKY PANKY 2018
USA, Summer 2018

40ml Mancino Vermouth Di Torino
Rosso Amaranto
20ml Godet Antarctica Eau De Vie
15ml Fernet Hunter

Glass: Presidente

Method: Stir

Garnish: Bergamot Peel

Tags: Herbal, Spiced, Elegant



29.

VECCHIO



MANCINO VERMOUTH VECCHIO

This extraordinary Vermouth is born from the Mancino Vermouth Rosso Amaranto, and it rest in a single Italian new oak barrel for 12 months. Its character over time has acquired the strength of ancient wood and spicy notes; for this reason it requires a more meditative approach. A richer, fruity and enveloping nose with essences of cherry, honey, raisins, dark chocolate and vanilla. The bursting bitter-sweet taste and the experience of aging do not let the original palate get lost, but it amplify it in taste and substance. Treat him as you would treat an old gentleman.

16% Vol

Sugar content x bottle 135gr

Suggested for: Any upgraded classic recipe

30.

VECCHIO

OLD MANHATTAN

Hong Kong, Summer 2013

- 60ml Mancino Vermouth Vecchio
- 30ml Blend of Rye & Bourbon Whiskey (aged at least 4 years)
- 3 x Dashes of Aromatic Bitters

Glass: Presidente

Method: Stir

Garnish: Homemade Infused Cherry

Tags: Herbal, Spiced, Elegant



31.



VECCHIO

GIN & IT
Torino, Summer 2013



30ml Mancino Vermouth Vecchio
40ml Aged Gin
3 x Dashes of Orange Bitters

Glass: Astoria

Method: Stir

Garnish: Lemon Twist

Tags: Strong, Sharp, Bold



32.



VECCHIO

MANCINO COCKTAIL
London, Winter 2014



50ml Mancino Vermouth Vecchio
50ml Rinomato Americano Bianco

Glass: Rock Gobbler

Method: Build over a chunk of ice

Garnish: Orange Zest

Tags: Sweet, Bitter, Aperitif



33.



VECCHIO

EL CAPITAN COCKTAIL
Lima, Summer 2015



40ml Mancino Vermouth Vecchio
30ml Pisco

Glass: Presidente

Method: Stir and pour in a chilled glass

Garnish: Lemon Peel

Tags: Fresh, Strong, Complex



34.



VECCHIO

MARTINEZ
USA, Summer 2016



40ml Mancino Vermouth Vecchio
30ml Old Tom Gin
10ml Maraschino
2 x Dashes of Angostura Bitters

Glass: Astoria

Method: Stir and pour in a chilled glass

Garnish: Orange Peel

Tags: Sweet, Bold, Masculine



35.

CHINATO



MANCINO Vermouth CHINATO

The intersection created by Giancarlo between the three Mancino Vermouth: Secco, Bianco and Rosso, the base is a Barbera D'asti D.O.C.G with the addition of pure China Calissaja. The palate is rich, deep and bitter with the red wine that gives to the Chinato all the characteristic to be a remarkable digestive and aperitif. To be served chilled or room temperature.

17,5% Vol.
Sugar content x bottle 90gr

Suggested for: Martinez, or served chilled as a dessert wine

CHINATO

21ST CENTURY NEGRONI

15-01-15

Aged in a 13.5 litre American Oak barrel and bottled after one month. Exclusively for the Manhattan Bar in Singapore.

- 6L Mancino Vermouth Chinato
- 1.5L Mancino Bianco Ambrato
- 4L London Dry Gin
- 2L Campari Bitter
- 1 x Bottle Peychaud's Bitters

Glass: Rocks

Method: Stir and pour over a single ice chunk

Garnish: Wedge of Orange & Grapefruit Peel

Tags: Bitter, Herbal, Dry





CHINATO

CHINATO COBBLER
Shanghai, Summer 2013



50ml Mancino Vermouth Chinato
20ml Dark Rum
30ml Lime & Lemon Juice
15ml Honey Syrup
4 x Chunks of Orange

Glass: Alto Ball

Method: Muddle and shake, double strain and pour over ice

Garnish: Mint Sprig & Twist of Orange

Tags: Rich, Fresh, Tiki



CHINATO

CHINATO NAIL
Italy, Winter 2012



30ml Mancino Vermouth Chinato
60ml Blended Scotch Whisky
10ml Drambuie Liqueur

Glass: Rocks

Method: Stir all the ingredients with ice and strain into chilled glass over an ice chunk

Garnish: Pomelo Zest Twist

Tags: Warm, Spiced, Earthy

CHINATO

CHINATO ROYALE
Stockholm, Summer 2015



25ml Mancino Vermouth Chinato
100ml Champagne

Glass: Double Presidente

Method: Build with very chilled ingredients

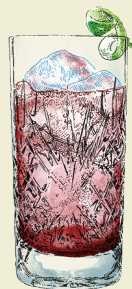
Garnish: None

Tags: Aperitif, Bitter Sweet, Fresh

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CHINATO

VAI CHE TI LANCIO
Milan, Winter 2014



50ml Mancino Vermouth Chinato
120ml Premium Tonic Water

Glass: Highball

Method: Build over ice chunks

Garnish: Bergamot Peel

Tags: Smooth, Fresh, Easy

— » ❦ ❦ ❦ 41. ❦ ❦ ❦ « —

SAKURA

MANCINO VERMOUTH SAKURA



The limited edition of Mancino Vermouth with cherry blossoms from Kyoto, and Italian Viola flowers, reveals Giancarlo's culinary infatuation with Japan and Italy. A perfect blend of 20 botanicals based on Italian white wines with a distinct bitter taste on the palate given by the wormwood and a sweetness given by the flowers. This magical harmony with Japan is celebrated with the production of only 4000 bottles per year.

18% Vol.
Sugar content x bottle 65gr

Suggested for: Highballs, Champagne cocktails

SAKURA

DIAMANTE Tokyo, Spring 2017

50ml Mancino Vermouth Sakura
100ml Rosé Champagne

Glass: Double Presidente

Method: Pour cold Vermouth into Presidente Glass, gently build with cold Champagne, stirring once

Garnish: Edible micro violet

Tags: A cool and refreshing, easy Champagne Cocktail



SAKURA

MRS. GIBSON
Tokyo, Spring 2017

50ml Mancino Vermouth Sakura
50ml London Dry Gin

Glass: Rocks

Method: Stir with high quality ice and strain over a single rock of ice

Garnish: Pickled Red Pearl Onions

Tags: Go heavy on the Vermouth for this tasty variation on the classic Gibson



44.

SAKURA

SAKURA SPRITZ
Tokyo, Spring 2017

50ml Mancino Vermouth Sakura
20ml Rinomato Americano Bianco
100ml Soda Water

Glass: Galante

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

Garnish: Pink Grapefruit Zest

Tags: Blossom scented Vermouth Spritzer with less sugar and natural taste



45.



SAKURA

HANAMI HIGHBALL

Tokyo, Spring 2017



60ml Mancino Vermouth Sakura
100ml Japanese Soda Water

Glass: Highball

Method: Build ingredients over a single ice chunk and top up with soda

Garnish: White Edible Micro Flower

Tags: Fresh, Light, Feminine



46.



SAKURA

VERMOUTH SAKE COLLINS

Tokyo, Spring 2017



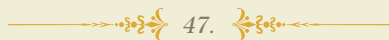
60ml Mancino Vermouth Sakura
30ml Sake Junmai-shu
20ml Dover Sakura Liqueur
20ml Clarified Pink Grapefruit Juice

Glass: Alto Ball

Method: Shake all the ingredients, pour and double strain over a single ice chunk and top up with soda

Garnish: White Edible Micro Flower & Pink Grapefruit Peel

Tags: Fresh, Light, Flowery



47.

KOPI VERMOUTH



MANCINO KOPI VERMOUTH

Mancino Kopi Vermouth combines its delicate but creamy palate typical of “barista” style coffee with the luxurious variant of the famous Mancino Vermouth. It recalls childhood memories in Italy related to the preparation of tiramisu 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 selected by hand in Java and subjected to dark roasting in Naples by Barbera Caffè, for a content of 0.5% of coffee by bottle.

17% Vol.

Sugar content x bottle 60gr

Suggested for: Kopi and tonic, Coffee Negroni

KOPI VERMOUTH

KOPIONI

Italy, June 2020

50ml Mancino Kopi Vermouth
20ml Dry Gin
20ml Campari

Glass: Rock

Method: Stir and pour over a single ice chunk

Garnish: Lemon Peel

Tags: Bitter, Aromatic , Dry



KOPI VERMOUTH

Café' Martinez
Italy, November 2019



60ml Mancino Kopi Vermouth
30ml Old Tom Gin
10ml Crème de Cacao brown
2 x Dashes Coffee Bitters

Glass: Presidente

Method: Stir

Garnish: Orange Twist

Tags: Round, Aromatic , Sweet

KOPI VERMOUTH

Solito
Italy, November 2019



30ml Mancino Kopi Vermouth
30ml Marsala Superiore
30ml Cynar
10ml Anice

Glass: Rock

Method: Stir and pour over a single ice chunk

Garnish: Coffee Beans

Tags: Herbal, Aromatic , dry

KOPI VERMOUTH

AFFOGATO
Italy, June 2020



1 x Shot Espresso
30ml Mancino Kopi Vermouth
2 x Scoop Fior di Latte ice cream

Glass: Rock Gobbler

Method: Build

Garnish: Grated Chocolate

Tags: Creamy, Sweet, Elegant

52.

KOPI VERMOUTH

LONG KOPI
Spain, June 2020



30ml Cognac
20ml Mancino Kopi Vermouth
10ml Vanilla Liqueur
Top with Soda

Glass: Highball

Method: Build

Garnish: Lemon Peel

Tags: Fresh, Aromatic, Sophisticated

53.

MANCINO RECIPES



54.

MANCINO RECIPES

Mancino Highballs

The Highball project has been launched in 2019 together with our Brand Ambassador Grazia Di Franco. An ode to one of the most classic way to serve a refreshing drink: Vermouth as a base and bubbles, all served tall with clear ice.

18 recipes, from the most simple to the fancy ones, enjoy!

55.



SECCO

SECCO HIGHBALL
Italy, 2019



60ml Mancino Vermouth
Di Torino Secco
Top Soda Water

Glass: Highball

Method: Build

Garnish: Pink Grapefruit Wedge



56.



SECCO

CARDINALE HIGHBALL
Italy, 2019

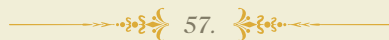


20ml Mancino Vermouth
Di Torino Secco
20ml Rinomato Scuro
20ml Dry Gin
Top Cedrata Tassoni

Glass: Highball

Method: Build

Garnish: Lemon Peel



57.

SECCO

SAVORY NECESSITY
Italy, 2019



40ml Mancino Vermouth
Di Torino Secco
10ml PX
10ml Verjus
100ml Spicy Tomato Water
Splash Rosemary Soda

Glass: Highball

Method: Build

Garnish: Purple Basil / Caperberry

58.

BIANCO AMBRATO

VERMUTTINO
Italy, 2019



60ml Mancino Vermouth Di Torino
Bianco Ambrato
Top Soda Water

Glass: Highball

Method: Build

Garnish: Lemon Leaf

59.

BIANCO AMBRATO

SICILIAN AFTERNOON
Italy, 2019



40ml Mancino Vermouth Di Torino
Bianco Ambrato
10ml Malvasia Delle Lipari
10ml Orange Sherbet
Top Prosecco

Glass: Highball

Method: Build

Garnish: Lemon Leaf

BIANCO AMBRATO

FLOWERS
Italy, 2019



30ml Mancino Vermouth Di Torino
Bianco Ambrato
20ml Manzanilla Sherry
20ml Pink Lady Cordial
Top Elderflower Tonic

Glass: Highball

Method: Build

Garnish: Edible flower

ROSSO AMARANTO

AMARANTO HIGHBALL
Italy, 2019



60ml Mancino Vermouth Di Torino
Rosso Amaranto
Top Ginger Ale

Glass: Highball

Method: Build

Garnish: Orange Twist

62.

ROSSO AMARANTO

AMERICANO
Italy, 2019



40ml Mancino Vermouth Di Torino
Rosso Amaranto
40ml Rinomato Scuro
Top Soda Water

Glass: Highball

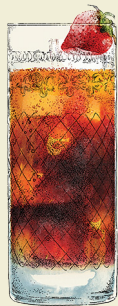
Method: Build

Garnish: Orange Wedge

63.

ROSSO AMARANTO

NOT AN AMERICANO
Italy, 2019



30ml Mancino Vermouth Di Torino
Rosso Amaranto
10ml Coffee Liqueur
10ml Gin
10ml Strawberry Cordial
Top Tonic Water

Glass: Highball

Method: Build

Garnish: Fresh Strawberry

64.

CHINATO

CHINATO HIGHBALL
Italy, 2019



60ml Mancino Vermouth Chinato
Top Tonic Water

Glass: Highball

Method: Build

Garnish: Grapefruit Peel

65.

CHINATO

KIRCHINATO
Italy, 2019



40ml Mancino Vermouth Chinato
10ml Creme de Cassis
Top Prosecco

Glass: Highball

Method: Build

Garnish: Blackberries

CHINATO

LAMBRUSCO HIGHBALL
Italy, 2019



30ml Mancino Vermouth Chinato
10ml Hibiscus Cordial
120ml Lambrusco Secco
Splash Soda Water

Glass: Highball

Method: Build

Garnish: Laurel Leaf



SAKURA

SAKURA HIGHBALL

Italy, 2019



60ml Mancino Vermouth Sakura
Top Soda Water

Glass: Highball

Method: Build

Garnish: Edible flower



68.



SAKURA

HIGHBLOSSOM

Italy, 2019



20ml Mancino Vermouth Sakura
20ml Rinomato Americano
15ml Yuzu Puree
10ml Almond Syrup
Top Soda

Glass: Highball

Method: Build

Garnish: Shiso leaf



69.

SAKURA

PERFECT PAIR
Italy, 2019



30ml Mancino Vermouth Sakura
15ml Whisky
20ml Nashi Pear Citric Cordial
Top Orange Blossom Soda

Glass: Highball

Method: Build

Garnish: Dry Pear

70.

KOPI VERMOUTH

KOPI HIGHBALL
Italy, 2019



60ml Mancino Kopi Vermouth
Top Tonic Water

Glass: Highball

Method: Build

Garnish: Edible flower

71.

KOPI VERMOUTH

BITTER COFFEE HIGHBALL
Italy, 2019



40ml Mancino Kopi Vermouth
30ml Rinomato Scuro
10ml Beetroot Cordial
Top Soda Water

Glass: Highball

Method: Build

Garnish: Dry Pineapple Wheel

72.

KOPI VERMOUTH

NEVERENDING SUMMER
Italy, 2019



40ml Mancino Kopi Vermouth
25ml Citric Mango
Top Sparkling Coconut Water

Glass: Highball

Method: Build

Garnish: Banana Leaf

73.

*"A coloro che amano
il vero Vermouth, affinché
possano imparar l'arte
della qualità per se stessi."*




Giancarlo Mancino



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#mancino_vermouth #vermouthditorino #mancinohighball

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