



ANTICA TORINO

VINO ALLA CHINA BIANCO

PRESENTATION

Antica Torino **Vino alla China Bianco** is an aromatized wine made with white wine mixed with herbs and spices, flavored with quinine. The "alla China" in its name is derived from quinine's main ingredient: the bark of the cinchona tree (china in Italian). Fresh and savory aromas of lime zest, star anise, and Thai basil introduce a palate of vanilla, candied licorice, and apricot.

Category: Aromatized Wine

AbV: 18%

Ingredients: wine (Moscato Secco from Le Langhe), sugar, alcohol, natural flavors (infusion of herbs and spices)

Sugar: 18% (180 grams per liter)

Color: golden

Vesper Martini

2 oz Gin

0.5 oz Vodka

¼ oz. **Chinato Bianco**

Shake on ice, then strain and garnish with a long lemon peel.

Apricot Highball

1.5 oz **Chinato Bianco**

1.5 oz apricot juice

3 oz club soda

Combine ingredients in a highball over ice and stir lightly to incorporate. Garnish with a twist of lemon.

Chinato Dry Martini

2.5 oz gin

0.5 oz **Chinato Bianco**

1 dash orange bitters

Combine ingredients in a mixing glass and stir with ice. Strain into a coupe and garnish with a twist of orange and a sprig of rosemary.

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MANIFATTURE LIQUORI

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