

Chinati Vergano

Profile

After earning a degree in chemistry, Mauro Vergano studied oenology and viticulture at one of Italy's top schools. Soon after, he started working in the "flavors and fragrances" sector of a company full-time as a chemist. In his 15 years there, Mauro spent extensive time mastering the equipment that produce fragrances, all the while training his nose to correctly identify aromatic blends.

In the late 70's, Mauro channelled his combined interest in wine and aromatized fragrances by producing small batches of his own Chinato. For years it remained a hobby, but with the encouragement of his friends and family, the idea of turning his passion into a full time job started to grow on him. Three years after retiring, the first bottles of Chinato were ready for sale.

Pushing things forward, Mauro released the *Luli* in 2003, a Moscato based Chinato that remains the only one of its kind on the market. Next was the *Americano*, a twist on traditional vermouth; by using the relatively unknown grape Grignolino as the base wine, Mauro has created a light, untannic and aromatic delight. The most recent addition to the lineup is a Vermouth made in a more classic, Piedmontese style.

Mauro uses only the finest ingredients, and his cupboard is full of herbs and spices sourced locally but also from around the world. The same is true for the sourced wines: the *Chinato* is produced from [Giuseppe Cortese](#)'s Nebbiolo, the *Luli* from [Vittorio Bera & Figli](#)'s Moscato, the *Americano* from [Cascina Tavijn](#)'s Grigolino and the Vermouth from [Cascina Degli Ulivi](#)'s Cortese and the Bera's Moscato.