



BAROLO CHINATO

Aromatised Wine

While Barolo Chinato was originally used for medicinal purposes at the end of the Nineteenth century, today it's generally served at the end of a meal as a digestive liquor and accompanied by dark chocolate. It's also an excellent thirst quencher if served on the rocks with soda and an orange slice.

Classification: Aromatised Wine.

Grape Variety: Nebbiolo 100%.

Preparation: Cinchona extract, sugar, alcohol and an infusion of spices and aromatic roots, including cinnamon, cloves and vanilla, are added to a base of Barolo DOCG. As per tradition, the complete recipe is kept secret. It is left to infuse for about a month, after which it is bottled.

Tasting Notes: Intense and complex aroma, with cinchona, cloves and cinnamon as the dominant spices. The palate is soft, velvety and enveloping, sweet with a pleasant bitter aftertaste.