

BAROLO CHINATO

Tradition has it that since the end of the 19th century, Barolo wine was added to an alcoholic herb and spice infusion of Cinchona calisaya to increase its longevity and offer it as a digestive or medicinal beverage.

So was created Barolo Chinato, a speciality liqueur to conquer the palate of an increasingly demanding, sophisticated consumer: Barolo Chinato is classified as a "special aromatised wine": as envisaged by the Barolo production guidelines. The basis is formed naturally from Barolo DOCG, while herbs and cinchona are infused separately in alcohol for about 90 days and the extract obtained then added to the wine. After the addition of the expedition liqueur, it is placed in small kegs to age for at least 6 months.

Sensory profile: deep garnet red colour with brick highlights. The aroma is complex, of cloves, cinnamon, rhubarb and gentian; the flavour is warm and full, soft but with agreeable tannins and a subtle almond aftertaste.

Suggested pairings: these days it is proposed neat to round off a meal, as a meditation wine and as an accompaniment to chocolate desserts. "On the rocks" it is also an excellent aperitif.

Recommended serving temperature: 14-16°C

