



BAROLO CHINATO

Grape varietal: 100% Nebbiolo.

Appellation: municipality of Barolo, Castellero vineyard.

Producton: made with Barolo D.O.C.G. Castellero aged for at least 10 years. According to the original recipe the wine is aromatized with a natural infusion of China Calissaja bark, Rhubarb root, Gentian and other aromatic herbs. Fortified with alcohol in order to reach an alcohol content of 17 %, it rests for at least a year in 700 l oak barrels before bottling.

Organoleptic characteristics:

COLOR: brick red tending towards orange.

NOSE: spicy and intense with cinnamon and rhubarb notes.

MOUTH: well balanced between the bitterness of China Calissaja and the sweetness of the sugar. Dry finish and slightly tannic, similar to an aged Barolo.

Food pairings: perfect as an after dinner drink. Excellent paired with bitter dark chocolate and biscuits.

Serving suggestions: serve at 16-18 °C.