

Barolo Chinato



Denomination: Barolo Chinato

Ageing in cellar: herbs and spices are infused at temperatures around 20°C for one month approximately, then the infusion undergoes cold stabilization, is bottled and is ready for consumption.

Organoleptic characteristics: brick red in colour with garnet red highlights, not very intense and tending to an orange hue. Intense on the nose, with delicate hints of Barolo, china and spices.

Ingredients: Barolo reserve, china, gentian, elderberry flowers, ginger, china calisaya, lime blossom, nutmeg, winter savory, sage, white pepper, bitterwood, anise, coriander, clove, tonka beans, orange, liquorice, rose, absinthe.

Serving temperature: ambient temperature or slightly chilled (15°C), depending on personal taste.

Alcohol content: 17% Vol.

Bottle size: 500 ml

In the mouth, the bitter impact of china is well balanced from sugar and alcohol. The product is a continuous succession of flavors, which ends with an appealing bitterness. Barolo Chinato can be considered a great after-dinner and it goes well with chocolate desserts.