

BAROLO CHINATO

A splendid, unique digestive and dessert wine, the Barolo Chinato traces its origins to the heart of the Barolo region toward the end of the 1800s. It derives from an ancient recipe which has been carefully preserved by our ancestors: the infusion of China Calissaya bark and several aromatic alpine herbs with aged Barolo wine has long been considered a remedy for several diseases.

This aromatic wine becomes a low-alcoholic "elixir", amber-colored and with ruby-red reflections.

Its spicy, intense and persistent nose and the bittersweet taste of the China bark make it a lovely and inviting wine.

There are various excellent ways to serve this wine: mixed with mineral water and ice, as an aperitif; neat, as a delicate after-dinner liqueur; or warmed up and served with orange peel, when it becomes the ideal drink for frosty winter evenings. Not just a meditation wine, Barolo Chinato is a fantastic companion with chocolate desserts.



Barolo Chinato is best served in a long-stemmed wine glass.