



MARCHESI DI BAROLO
Antiche Cantine in Barolo

TYPE:

Aromatized wine

GRAPE VARIETY OF ORIGIN:

100% Nebbiolo

PRODUCTION AREA:

The production area is the same as the Barolo wine production area, as established by the current Product Regulations.

PRODUCTION PROCESS:

The aromatized wine Barolo Chinato is produced with Barolo wine, which has already completed its minimum period of ageing and has passed all chemical, physical and organoleptic tests required by the Product Regulations. The aromatization process is carried out through a cold infusion in a hydro-alcoholic solution of calisaya bark, gentian root, cardamom seeds and other minor spices, such as vanilla pods. Later, an aromatic infusion, sugar and alcohol are added to the wine so that it reaches the alcohol content of 16.5% Vol with a sugar content of 18%, which make it balanced and harmonious.

AGEING:

After this production process, Barolo Chinato is aged for at least one year in barrels before being bottled and released onto the market. In this way, the aromatic notes of the infusion blend perfectly to create a unique, harmonious sensation. Over time, the wine matures further in the bottle, developing a softer flavor and enhancing the aromatic sensations.

ORGANOLEPTIC CHARACTERISTICS:

The garnet-red color has orange highlights. The intense, aromatic perfume is reminiscent of the oriental spices with which it is produced. The warm, full, sweet, aromatic flavor and retronasal sensations bring to mind its fragrance. The persistent flavor leaves a pleasantly bitter finish of gentian root.

FOOD PAIRINGS:

This is a classic after-dinner digestive that is also excellent as an aperitif, if served with ice and seltzer water. It is also the ideal companion of chocolate desserts.

STORAGE:

Like Barolo, this aromatized wine becomes softer and more harmonious over time. Barolo Chinato may have a light deposit due to the precipitation of the tannins of the calisaya bark, but this does not cause any harm to its outstanding organoleptic characteristics.

SERVING TEMPERATURE:

18° C (64° F)

ALCOHOL BY VOLUME:

16.5% Vol

SUGAR:

18%

