



MARCHESI di BAROLO
Antiche Cantine in Barolo

TYPE:

Aromatized wine.

VARIETY OF ORIGIN:

100% Nebbiolo.

PRODUCTION METHOD:

The production of the aromatised wine Barolo Chinato should begin with Barolo wine having completed its minimum period of ageing. As far as its features are concerned, it also must conform all chemical, physical and sensory tests fixed in the production code.

The aromatisation process of Barolo is carried out through a cold infusion in a hydro-alcoholic solution of cinchona bark, gentian root, cardamom seeds and other less important spices, such as vanilla pods.

In order to reach an harmonic taste, an aromatic infusion, sugar and alcohol are added to the wine.

MATURATION:

After its preparations, Barolo Chinato is matured for at least one year in the cask before being bottled and released on the market. This period let all the aromatic elements in the infusion blend in a perfectly harmonious sensation. The wine then continues its maturation in the bottle over time, developing a flavour of greater softness and making aromatic sensations become better and better.

SENSORY CHARACTERISTICS:

Garnet-red colour with orange tinges.

Aromatic and intense perfume with scents of all oriental spices of which the wine is made up.

Warm, full and aromatic flavour with a retro-nasal sensations reflecting the basic aroma. The persistence of the flavour ensures a last pleasantly bitter note because of the gentian root.

FOOD COMBINATIONS:

A classic after-dinner digestive that is also excellent as aperitif, particularly served with ice and seltzer water.

Furthermore, it perfectly matches chocolate desserts.

STORAGE:

Like Barolo, this beverage develops greater harmony and softness over time.

The wine could throw a light deposit due to the precipitation of the tannins of the cinchona, but this does not harm its outstanding sensory characteristics.

SERVING TEMPERATURE:

16-18° C. (61-64° F.).

BOTTLE :

500 ML

