

BAROLO CHINATO

Aromatised wine, made by adding sugar and ethyl alcohol to Barolo DOCG, in which various spices have previously been slowly macerated (for 40 days) at room temperature, giving it a bitter-sweet taste. Its fame for its digestive and eupeptic properties comes from the not too distant past. Our grandfathers and great-grandfathers used to enjoy its delicious aromatic qualities from a still-warm coffee cup.

Alcohol content: 16% Vol.

Storage: Up to 5 years.

Sensory profile:

COLOUR: Deep garnet red.

BOUQUET: Expansive, ethereal and complex, with scents of spices and aromatic herbs.

PALATE: Sweet, full and velvety, with a pleasantly bitterish aftertaste.

Bottle: 500 ml.

Packaging: White gift box.

Pairings: Dark chocolate.