



**Francesco & Scanavino**  
SELEZIONE VINI NOBILI



**BAROLO CHINATO**  
*digestive - aromatized wine*

FRANCESCO SCANAVINO's Barolo Chinato is made from D.O.C.G. Barolo wine aromatized with cinchona bark, rhubarb rhizome, and gentian roots, following an old recipe dating back to the late 1800s.

The active ingredients are extracted by means of maceration at room temperature of 21 natural aromatizing spices, including precious cardamom seeds. Traditionally in Piedmont this special wine was used as a remedy for many minor ailments, and it used to be served hot as an invigorating mulled wine.

Today the reputation of Barolo has elevated it to being considered one of the finest meditation wines, on a par with Port, Marsala and liqueurlike raisin wines.

**BASE WINE:** 100% D.O.C.G. Barolo

**COLOUR:** deep ruby red, with a tendency to garnet that increases on ageing.

**NOSE:** spicy and penetrating.

**TASTE:** unique, characteristic and spicy, with body and a long aromatic finish.

**MATURING:** in steel barrels

**AGEING POTENTIAL:** there are no fixed limits to its ageing potential, as this is an aromatized wine with an excellent base that will keep for many years.

**FOOD PAIRINGS:** makes an excellent digestive at the end of a meal, and also goes very well with cocoa-rich chocolate thanks to its complexity.

**RECOMMENDED GLASS:** low Brandy glass

**SERVING TEMPERATURE:** 18-20°C.

**Francesco Scanavino &C. sas**

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