

BAROLO CHINATO

Digestive - aromatized wine

BASE WINE

100% Barolo D.O.C.G.

WINE TYPE

Aromatized red wine

METHOD OF PRODUCTION

Made with Barolo DOCG, enriched with a blend of flavoring spices including calisaya cinchona bark, rhubarb root, gentian root, and precious cardamom seeds. The active compounds are extracted through slow maceration at room temperature.

MATURING

After being clarified, the infusion is left to rest for four months in oak barrels, then bottled, followed by a further ageing period of at least two months.

TASTING NOTES

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

AVAILABLE FORMATS

750 ml



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