

BAROLO CHINATO

NV

Ampeloscio Vajra



“ The production of Chinato is a magical moment: You get to relive the atmosphere of the apothecaries from the late eighteenth century. Stills, wine aromas, herbs, spices that melt, get mixed up, and create new sensations. ”

Aldo Vaira

DESCRIPTION: Barolo Chinato is an ancient Piedmontese digestif. The wine used as a production base is Barolo DOCG Albe of the current vintage. The “chinatura” is the addition of infusions of about thirty herbs, rinds and roots of plants, including China (Cinchona Calisaya), hence the name.

BLEND: 85% DOCG Barolo Albe, 15% hydro-alcoholic extracts of aromatic and medicinal herbs.

RECIPE: Every Chinato has a secret recipe, but some flavors (primarily that of Barolo) are so obvious that they can not be kept under wraps ... Selecting the herbs we have chosen those favored by the specific digestive, decongestant and relaxing properties, drawing liberally from the rich floral heritage of the Alps that hug Piedmont. The peel of organic oranges from Sicily, spices and brown sugar complete the process.

TASTING NOTES: Intense ruby red. The nose displays typical freshness of our Barolo, with a weave of roses and ripe cherries, fresh mountain herbs and orange zest. In the mouth, bitter sweet and persistent flavors. Beautiful as a digestive or paired with dark chocolate. 18% alcohol.

CURIOSITY:

- Barolo Chinato is a flavored wine, not fortified: this means that most alcohol content and sweetness (two characteristics shared by these two types of wines), are due to herbal and spice infusions in alcohol and together with the sugar added to the Barolo.

- It's called Barolo ... because the wine follows the procedural guideline of the Barolo DOCG wines and only after obtaining the DOCG, can begin the manufacturing process.

- The practice of flavoring wine was widespread in Egypt, Persia and even in ancient Rome, the Vermouth (born in Turin at the end of the 18th century) has certainly drawn its inspiration from here, and Barolo Chinato from Vermouth. The originality of Barolo Chinato (whose creators were Dr. Cappellano in Serralunga and Dr. Zabaldano in Monforte), was to combine a mix of spices to an extraordinary wine which is the Barolo.

- In Barolo Chinato the synergy of elements extracted by maceration in alcohol, leads to the development of active ingredients with bitter taste that stimulate the secretion of saliva and gastric juice, thus helping digestion. This makes the Barolo Chinato a great digestive, but also an aperitif.