

MONTANARO BAROLO CHINATO

The Barolo Chinato Montanaro is an aromatized wine following the old and secret Dr. Montanaro's recipe. Its origins go back to the end of the 19th century.
The chemists of Langhe area applied the much vaunted properties of China Calissaia to the Barolo wine creating a drink which was meant to be medical and instead, with the passing of time, began one of the most sophisticated proposals of Albese enology.

The Barolo Chinato can be served on the rocks after meals or at room temperature with dark chocolate pralines.

The balance among Barolo, the king of wines, the China Calissaia, the rhubarb, the cinnamon, the cloves, the gentian and some other spices make a unique and lovely aromatized wine.

Raw material: Barolo Docg wine with alcoholic infusion of about 30 herbs and spices. The main ones are China Calissaia, Gentian, Rhubarb, Cinnamon, bitter Orange, Cardamom, Nutmeg, Cloves.

Production cycle: the Barolo Chinato is an aromatized wine in which aromas and spices are deeply concentrated and give space to a pleasant bitter aftertaste.

The production process is long and meticulous. Let's start by steeping the selection of herbs and spices in alcohol for about 30 days. The extract obtained is added to the Barolo Docg wine and other substances to create a unique blend that rest for about 5-6 weeks in steel vats.

Bottled in bottles of cl.50 and cl.75 with an alcohol content of 16,50%

Tasting notes:

a very deep ruby red color, it has an intense aroma with balsamic spicy herbaceous notes. Soft in the mouth with a fresh and persistent sip characterized by a bitter aftertaste given by rhubarb and gentian and by the intense ones of cinnamon, China, cloves.

It is perfect as an amaro served with ice but is also excellent as an aperitif served on the rocks and soda.

Excellent pairing with dark chocolate and spoon dessert

(occhio) ruby red

(naso) intense and spicy

(bocca) bitter, persistent and digestive