



## BAROLO CHINATO

**Village:** Monforte d'Alba

**Grape variety:** Nebbiolo 100%

**Vineyard planted in:** 2000

**Soil types:** sand 55%, silt 27%, clay 18%

**Exposure:** South-West

**Altitude:** 250 meters above sea level

**Vineyard slope:** 30%

**Training system:** Guyot

**Density:** 4.500/5.500 vines per ha

**Harvest method:** selected and picked by hand in mid-October

**Average production:** 5,5-6 t/ha - 37-40 hl/ha

**Vinification:** alcoholic fermentation and maceration in stainless steel horizontal fermenters for 12-15 days

**Ageing:** french oak barrels

**Aromatization:** over 50 different herbs, flowers and spices infused directly in the Barolo wine for around forty days.

Wine racking and adding of sugar and alcohol; then in bottle for one year

**First harvest:** 2004

**Bottles produced:** approximately 2,500

**Tasting notes:** Brick red with garnet hues. Intense nose, with aromas conjuring up citrus fruit, quinine and mountain herbs that combine with classic Barolo notes to give appealing balance. Bursting with flavour in the mouth, it opens with a hint of sweetness that accompanies a bitter aftertaste

**Pairing:** It started out as a medicinal, only to become a highly-appreciated aperitif and liqueur. For us it is perfect as a meditation wine. Classically paired with chocolate, it goes well with some mature and blue cheeses, and makes an unconventional match for scallops of foie gras on red onion marmalade

**Bottle sizes:** 500 ml - 1000 ml

**Notes:**

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