



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: 6t/ha - 40 hl/ha

Vinification: alcoholic fermentation and maceration on the skins in stainless steel horizontal fermenters for 8 - 15 days

Ageing: 60 months in 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:
