

Barolo Chinato



Barolo Chinato has been made by the Roagna family with a secret recipe for hundreds of years. It has been the digestive of the family for decades and a few years ago we decided to introduce this product in our range of wines.

As a beautiful and unique wine excellent as digestif or in combination with desserts, Barolo Chinato has its origins in the heart of the Barolo area in the second half of the 19th century. It derives from an ancient recipe that has been passed on from ancestors. It is made by the infusion of China Calissaya bark and alpine herbs, peel, bark with alcohol and Barolo wine.

In Barolo Chinato Roagna we use **33 different kinds of herbs** which are macerated in grappa di Barolo, a little 'sugar and Pira Barolo Riserva from the vineyards of Castiglione Falletto. Aged for a long time in large oak barrels, this elixir with 16 ° alcohol has an amber-colour with reflexes of ruby red. The intense and persistent, bitter taste from the China Calissaya bark and the complexity of the Barolo wine, makes it delicious and inviting. A rare specialty for connoisseurs which was for a long time regarded as a medicament.

There are several great ways to serve this wine: With mineral water and ice as an aperitif, smooth like a liqueur or heated and served with orange peel it becomes the ideal beverage for chilly evenings.

It is not just a wine for meditation; Barolo Chinato is fantastic accompanied by chocolate desserts. After opening a bottle it is possible to continue to enjoy it for weeks or even years as the nectar is an almost eternal.

Barolo Chinato should be served in a white wine glass to fully enjoy the olfactive qualities. The production is very limited: less than 1000 bottles for each bottling.

Grapes: 100% Nebbiolo Barolo D.O.C.G.

Wine-making: that of Barolo Riserva La Rocca La Pira and after wine aging proceeds to the maceration of herbs in brandy.

Available Size: 0.750 L

All Barolo Chinato is without vintage.