



**CORDERO**  
DI  
**MONTEZEMOLO**  
*proprietà dal 1340*



## Barolo Chinato *(Vino Aromatizzato)*

**Variety:**

100% Nebbiolo

**Production zone:**

La Morra.

**Vinification:**

Produced from Barolo wine. Each year, about 1,000 bottles of various older (more than 10 years old, at least) Barolo vintages are blended in a single stainless steel tank. To this base, a type of sarsaparilla is added, along with sugar, alcohol and a secret combination of spices.

**Maturation:**

Infusion is kept at 20°C for about one month and is then bottled for consumption.

**Sensory characteristics:**

Brick red color, not very intense and tending towards an orange hue. An intense and delicate bouquet of aged Barolo, sarsaparilla and spices – particularly licorice, marjoram, rhubarb and coriander. Also offers notes of bitter orange peel, absinthe, cinnamon, clove and bay leaf. Soft, hot and powerful, with a semisweet long finish.

**Serving temperature:**

Can be enjoyed at room temperature or slightly chilled (13 °C) according to personal taste.

**Average life of wine:**

Age-worthy.

**Food matches:**

Ideal digestif accompanied by traditional Piedmontese cornmeal or hazelnut biscuits, pastries or bitter chocolate. Excellent also as an aperitif, served at a lower temperature.