



SORDO



BAROLO CHINATO

Aromatized wine

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This unique digestive and dessert wine finds its roots in the heart of the Barolo region, in Piedmont, at the end of the 18th century. It follows a traditional family recipe – jealously guarded – and began to be produced as a remedy for many diseases. It was made at home by infusing aged Barolo with *cinchona calisaya* and many aromatic alpine herbs. A long maturation in oak barrels turns this aromatised wine into an elixir with little alcohol; the colour is an amber red with faint ruby tinge. Pleasing and inviting, it surprises for its spicy, intense and lingering fragrance. A unique product for real connoisseurs.

Though there are many ways of serving it, we recommend it as an apéritif with soda water, bitter orange and some ice. *Barolo Chinato* – offered neat at the end of a meal – is an excellent digestive; warmed up with a twist of orange makes an excellent drink on cold winter evenings.

Interesting match with dark chocolate-based desserts.

Serving temperature

18°C