

BAROLO CHINATO

Born in Piedmont in the last century, it soon spread thanks to its taste, well balanced between bitter and sweet, and especially for the leading effect on the market of its name "Barolo", that immediately positioned it among the noblest products compared to various other types of alcoholic drinks based on cinchona.

Inventor of this original recipe, Giulio Cocchi was also the protagonist of the diffusion of Barolo Chinato.

In Italy its consumption was encouraged by the fame it gained as therapeutic wine. A traditional remedy in Piedmont to cure many small sicknesses, especially in case of cooling. Drunk as a vin brulé, hot and invigorating, its antipyretic and digestive capacities were widely recognized. Serving it to the guests became a typical tradition of the farmers' hospitality.

Over time, the use of this aromatized wine changed and today, in the general wake to recover traditions and naturality, it's been rediscovered with new and interesting consumption styles.

Characteristics

Barolo Chinato is a special wine produced with Barolo DOCG, aromatized with cinchona calisaya bark, rhubarb and gentian root and the precious cardamom seed whose active principles are extracted with a slow maceration at room temperature.

Characterized by balance and harmony in the perfume with an immediate pleasant taste and a pleasant aromatic persistence.

How to drink

The occasions to appreciate Cocchi Barolo Chinato are diverse, with a particular success in the good restoration when served at environment temperature or as elegant end of the meal or even steam heated with orange zest. Almost a surprise then the recent discovery of Barolo Chinato as an "ideal liquid" to support and complete the persistent taste of the mostly cocoa rich chocolates.

Andrea Slitti, among the best maîtres chocolatiers, has produced an artisanal praline with Barolo Chinato. A top-of-the-range product distributed by Giulio Cocchi to accompany the tasting and to show the successful marriage.

TECHNICAL INFO

Alcohol content: 16,5% Vol

Bottle content: 50 Cl, 100 Cl

Ingredients: wine Barolo DOCG, sugar, alcohol, aromatic herbs and spices infusion.

Close the bottle with its cork after opening.

Once open keep chilled.



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