

# MONTANARO

DISTILLERIA FONDATA NEL 1885



## AROMATIZED WINE MADE FROM DR MONTANARO'S ORIGINAL RECIPE.

The Barolo Chinato can be served on the rocks after meals or at room temperature with dark chocolate pralines. The balance among Barolo, the king of wines, the China Calissaia, the rhubarb, the cinnamon, the cloves, the Gentian and some other spices make a unique and lovely aromatized wine.

### RAW MATERIAL

Barolo Docg wine with alcoholic infusion of about 30 herbs and various spices.

### PRODUCTION CYCLE

Aromatized wine in which aromas and spices are deeply concentrated and give space to a pleasant bitter aftertaste.



Maceration of herbs and spices in alcohol for about 30 days.



Rest for about 5-6 weeks in steel vats.

### TASTING NOTES



Ruby red.



Intense and spicy.



Bitter, persistent and digestive.



## BAROLO CHINATO AROMATIZED WINE

% 16,5°

50 - 75 cl

