



## BAROLO CHINATO

Our company uses a recipe based on natural infusion of cinchona bark Calissaja, rhubarb root, cinnamon, vanilla, rhubarb root and gentian and a dozen other herbs, with final addition of flavoring spices, including the precious seed of cardamom.

The vinification of this Barolo scrupulously follows the dictates of tradition and the rules of production of DOCG. The maceration lasts about 40 days at a temperature of about 30°C. It is then placed in traditional oak casks where it rests for at least two years. Another year is spent by the wine in the bottle, to harmonize its authoritative components.

**ALCOHOL:** 16% VOL

**COLOR:** Red garnet.

**NOSE:** Wide, ethereal, complex, hints of spices and herbs.

**TASTE:** Sweet, full, velvety with a pleasant bitter aftertaste.

**OCCASIONS OF CONSUMPTION:** end of the meal.

**PAIRING:** Dark chocolate.



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