

BAROLO CHINATO VINO AROMATIZZATO

NV | Other



Italy, Piedmont

Cordero di Montezemolo

Brick red color tending towards an orange hue. An intense and delicate bouquet of aged Barolo, sarsaparilla and spices - in particular licorice, marjoram, rhubarb and coriander. Also offers notes of bitter orange peel, absinthe, cinnamon, clove and bay leaf. Soft, warm and powerful, with a semisweet long finish.

Vinification:

An extremely unique digestive produced from Barolo wine. Each year, Montezemolo blend, in stainless steel, approximately 1000 bottles of various older vintages (at least more than 10 years). To this base wine, a type of sarsaparilla is added, along with sugar, alcohol and a secret combination of spices. This "infusion" is stored in tank at 20°C for about 1 month and then bottled for immediate consumption.

Grape Varieties: Nebbiolo

Classification: Vino Aromatizzato | **ABV:** 16.5% | **Closure:** Natural Cork