

COCCHI BAROLO CHINATO

50CL | 16.5%



TRADITIONAL AROMATISED WINE WITH CHINCONA BARK

A traditional Italian digestif made from cask-aged Barolo DOCG wine from the Bava family estate near Turin. After more than three years of aging in wooden casks, a secret blend of botanicals including Cinchona bark, cardamom seeds and gentian is added to the wine. Additional aging for 2 years occurs in the bottle to ensure fully integrated flavours and an extremely complex character.

HEAVY AND RICH WITH NOTES OF FRUIT AND SPICE

A perfect balance of sweetness and bitterness. Flavours of stewed raisins, spiced fruit cake, almonds, dark cherries, dark chocolate and a gentle leafy bitterness.



SERVE NEAT, WARM OR WITH DARK CHOCOLATE

Perfect after dinner, alongside dark chocolate, desserts or coffee. It can also be served slightly warmed with an orange zest.

SIGN OF HOSPITALITY

In Piemonte Barolo Chinato was traditionally drunk for medicinal purposes to guard against fevers and stomach upsets. The best ones, especially the ones based on the noble Barolo wine were also gifted as a sign of hospitality. The bottle is closed with a traditional, natural cork in honour of the Barolo base wine, which allows a further evolution over time.

TRADITIONAL ITALIAN ORIGINS

Cocchi is one of the leading, family-owned wineries in Piedmont, renowned for the quality of its vermouths, aperitifs and sparkling wines.

