

BAROLO CHINATO

A splendid, unique digestive and dessert wine, the Barolo Chinato traces its origins to the heart of the Barolo region toward the end of the 1800s. It derives from an **ancient recipe** that has been carefully preserved by our ancestors: the infusion of China Calissaya bark and several aromatic alpine herbs with aged Barolo wine has long been considered a remedy for several diseases.

Aged for a long time in oak barrels, this aromatic wine becomes a low-alcohol "elixir," amber-colored and with ruby-red reflections. Its spicy, intense and persistent nose and the bittersweet taste of the China bark make it a lovely and inviting wine. A rare specialty for connoisseurs!

There are various excellent ways to serve Barolo Chinato Marcarini: mixed with mineral water and ice, as an aperitif; neat, as a delicate after-dinner liqueur; or warmed up and served with orange peel, when it becomes the ideal drink for frosty winter evenings. Not just a meditation wine, Barolo Chinato is a fantastic companion with dark chocolate desserts.



Barolo Chinato is best served in a long-stemmed wine glass.