



fratelli alessandria



Barolo Chinato

denominazione di origine controllata e garantita

An high level naturally aromatic wine, produced according to the old method of Alessandria family, Born for medicinal use, since the end of 1800, it was recommended by the pharmacists of Langhe as a remedy for flu-related sicknesses. However due to its pleasant characteristics, it soon became a nice drink, ideal for closing festive occasion.

Ingredients: Barolo d.o.c.g., Alcohol, Sugar, Water, 35 diferent Erbs and Spices (China Calissaia, Cinnamon, Liquorice, Vanilla, Ginger, cloves, anise, rhubarb, etc)

Wine: Barolo docg 100%.

Colour: dark garnet with an orange tinge.

Fragrance: intense, spicy and harmonic.

Taste: pleasantly smooth, velvety and balanced.

Minimum alcohol volume: 16 %

Pairings: as digestive, as a meditation wine or with buckets and chocolate cakes.

Longevity: 10-20 years.

Serving temperature: 15-18 °C.

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