



*The history of Barolo chinato was born about the end of nineteenth century .*

*It was "invented", with slightly different formulas than the actualy one, when wine-producers used to add to a small selection of Barolo an alcoholic infusion prepared with herbs and spices and with a basis of cinchona calisaya.*

With a sprinkling of soda-water can be proposed as an excellent aperitif but is mainly proposed straight at the end of the meal, as a meditation wine. We also notice it's agreeable combination with cocoa confectionery and chocolate.

The production is very limited because the Barolo Chinato is an ideal liquor speciality that conquer the palates of the most particular and refined consumers.

The alcoholic strength isn't very high (16%vol.) so it's an enjoyable product, round, pleasant and velvety, with its great sweet and bitter harmony.

The scent is complex and very intense and it has certain digestive properties.

#### contacts

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