

## ROVERO - BAROLO CHINATO

Barolo chinato was born at the end of the 19th century in a pharmacy in the Langhe, and the first producers were the pharmacists of the various villages in the Barolo area. In a short time, it became a mythical elixir with extraordinary properties, surrounded by an aura of mystery that covered the secret formulas with which it was produced. It was aided in its rise by the fact that it drew its origin from Barolo, the "wine of the kings". With these premises, it first spread as a medicinal potion among the peasant families of the Langhe and then, slowly, as a flavored wine, gaining approval almost everywhere, and eventually becoming the flagship product of leading wineries, such as Rovero.

This elegant "meditation wine" was born from the union of Barolo D.O.C.G. with infusions of Cinchona calisaya bark, Quassia wood, Gentian root, Cardamom seeds, Juniper berries, Tonka bean, Nutmeg, Chamomile flowers, and other natural flavors, according to an original recipe created by the Rovero family. This wine can age for over 20 years in bottle.

**Varietal:** 100% Nebbiolo

**Alcohol Content:** 16% by vol.

**Bottle Size:** 500 ml

**Preparation:** The herbs and cinchona were infused separately in alcohol and the extracts thus obtained were combined with Barolo. Everything was placed in small European oak barrels for about six months to achieve the right balance between the different components.

**Tasting Notes:** Garnet red with brick-colored reflections. Complex and persistent bouquet with hints of spices and aromatic herbs, on which cinchona calisaya, rhubarb and cinnamon stand out. The taste is full, velvety and enveloping. Pleasant bitter aftertaste reminiscent of the bouquet.

**How to Enjoy:** Ideal as an aperitif or digestive. Try it in combination with bitter chocolate, chocolate-based desserts and pastries, ice cream, Piedmontese hazelnut cake... or hot as a "panacea".

