



# Barolo Chinato

## *Gemma*

<b>CLASSIFICATION</b>	D.O.C.G.
<b>TYPE</b>	Red, aromatized
<b>REGION</b>	Piedmont
<b>PROVINCE</b>	Cuneo
<b>GRAPE VARIETY</b>	Nebbiolo
<b>TYPE OF FARMING</b>	Organic conversion
<b>HARVEST</b>	Second decade of October.

### VINIFICATION

24 days in stainless steel vats at controlled temperature.

### MATURATION

30 months in Slavonian oak barrels of 20-30 hl.

### TASTING NOTES

Following an ancient recipe of “langhetta” tradition, Barolo Chinato is aromatized with spices and herbs in infusion. The final product has a particular flavour, rich in hints, refreshing.

Perfect at the end of a meal.

### SIZES AND SPECIAL PACKAGING

75 Cl bottles.