



ADAGIO

BARBERA CHINATO



The Barbera Chinato, an old Piedmontese recipe, was first produced in the shops of the “speziali”, the pharmacists of the old days, and it is the result of their great understanding of spices, as well as medicinal and aromatic herbs.

WINE VARIETY

100% Organic Barbera

PRODUCTION TECHNIQUE

The grapes, selected from **different plots of land**, are harvested from the end of September onwards. The wine remains on the skins for a period of **15 days**, which helps this Barbera **to develop fruit aromas and flavours** and gives it a better structure. The wine then matures in **Oak barrels** for **two years**. The bark of the **Cinchona Calisaya tree** and **Quassia wood** are infused in alcohol, together with **Gentian, Cardamom seeds, Juniper berries, Tonka Beans, Mace** and **Chamomile**. The extracts thus obtained are added to the Barbera. The mix is matured in small Oak barrels for **about six months** until the right balance of the different components is reached. After bottling this wine can age for **more than 20 years**.

TASTING NOTES AND MORE



Colour

Intense ruby red with hues of orange.



Bouquet

The bouquet with its notes of red fruit is completed by spicy notes and the aromas of the essences.



Flavour

On the palate the bitter impact of the Cinchona is complemented by the sweetness of the sugar and its long-lasting flavours follow upon one another, ending with a subtly bitter aftertaste.



Ingredients

Organic Barbera, organic sugar, organic alcohol, extracts of aromatic herbs.



Certification

Certified “Organic” by ICEA.

CONCLUSIONS

This elegant **meditation wine** is perfect as an **aperitif, digestive** or served warm as a “**cure-all**”. It is an **excellent accompaniment** for all types of **sweet dishes** and **ice-cream**, though it shows its best qualities when enjoyed with **dark chocolate** and **chocolate-based desserts**.