



La Canellese

BAROLO CHINATO

AROMATIZED BAROLO

From the meeting of the most regal Piedmontese wine with precious spices and aromatic herbs a medicinal potion is born, becoming over the years the symbol of Piedmontese hospitality.

Barolo Chinato "La Canellese", with its complex bouquet in which balanced gentian and cinnamon stand out, is a unique melange of exotic spices with excellent and rare digestive properties. Its high complexity is rich in spicy notes and persistence. An **elegant and fine** digestif and an amazing sipping wine. Its majesty is surprising in combination with bitter chocolate.

THE RECIPE

Barolo DOCG, sugar and alcohol with natural flavors of 22 fruits, herbs and spices including rhubarb, cinchona bark, cloves, gentian, cinnamon, elderflowers.

LINE

Tra Langa e Monferrato



ABSINTHE WORMWOOD
ARTEMISIA ABSINTHIUM



CINCHONA BARK
CINCHONA SUCCIRUBRA



CLOVES
CARYOPHYLLUS AROMATICUS

APPEARANCE

Dark garnet red.

AROMA

Featuring a huge aromatic complexity of cinchona bark and spices.

TASTE

Warm and complex. The bitterness of quinine is well balanced by the smoothness of sugar and alcohol. A harmonious succession of flavors ending into a fine and bitter gentian note.

HOW TO SERVE

At a temperature of 8 - 12 °C. In a wide glass, in order to allow the aromas evolution with the oxygenation of wine. Perfect with a small square of chocolate.

WHEN TO TASTE

After dinner.

ALCOHOL CONTENT

16% vol.

PACKAGE

500 ml bottle.

MADE IN

Calamandrana, Piedmont, Italy.