



La Canellese

## EOLO | RULER OF WINDS

AROMATIZED BARBERA

Barbera chinato is the local variation of Barolo chinato, the famous aromatized wine of the Langhe area; its name is traditionally feminine in Italian, its color is typically ruby, **surprisingly balsamic** with notes of talc, spicy and smooth. The delicate flavors of Barbera d'Asti DOCG wine match perfectly with the tasting notes of spices, roots and flowers, giving in mouth a very charming sensation.

Bold if accompanied by seasoned (but not blue-veined) cheese, excellent if paired with pastries, good alone to indulge in pleasant meditations.

### THE RECIPE

Barbera d'Asti DOCG wine, sugar, alcohol and an infusion of 25 botanicals including cinchona, cinnamon, calumba, wormwood, sweet and bitter orange.

### LINE

Tra Langa e Monferrato



CINCHONA BARK  
CINCHONA SUCCIRUBRA



VANILLA  
VANILLA PLANIFOLIA



CINNAMON  
CINNAMOMUM ZEYLANICUM NEES

### APPEARANCE

Dark ruby red.

### AROMA

Rich in aromatic flavors of spices, with outstanding and persistent fruity notes and fine hints of vanilla.

### TASTE

Full-bodied, smooth and complex with a slightly bitter aftertaste.

### HOW TO SERVE

At a temperature of 6 - 9 °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 or as a basis for cocktails

### ALCOHOL CONTENT

16% vol.

### PACKAGE

500 ml bottle.

### MADE IN

Calamandrana, Piedmont, Italy.