

Marcarini

COUNTRY

Italy

REGION

Piedmont

APPELLATION

Barolo Chinato



Marcarini Barolo Chinato

VARIETALS

100% Nebbiolo

CULTIVATION

Free-standing espalier with Guyot pruning

VINIFICATION

Barolo Chinato is created by infusing select herbs and spices into mature Barolo. Its aromatic base, balanced with quinine, melds with the wine through slow maceration, followed by maturation that harmonizes sweetness, bitterness, and warmth, resulting in an elegant, complex digestif.

AGING

The Barolo with the infusion rests for six months in a stainless steel tank.

LONGEVITY

10 Years

OF BOTTLES PRODUCED

4,500

FIRST VINTAGE PRODUCED

1960s

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RESIDUAL SUGAR
16%	6.00 g/l	29.5 g/l	105 g/l

TASTING & PAIRINGS

Appearance: Amber red with ruby reflections.

Nose: Quinine, rhubarb, and a hint of cinnamon.

Palate: Intense with a slight bitterness.

Pairings: Meditation wine served by itself, paired with chocolate, as an aperitif with soda and ice, a delicate digestive, or warmed with a slice of orange.

Serving Temperature: 50-53°F



AVAILABLE FORMATS

375 ml



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