

# Marcarini



## Barolo Chinato

<b>Grapes:</b>	75% Nebbiolo & 25% infusion of aromatic herbs and China bark (Cinchona calisaya)
<b>Region:</b>	Piedmont
<b>Vineyards:</b>	From the Barolo Brunate and La Serra vineyards
<b>Exposure:</b>	South
<b>Altitude:</b>	984-1,250 feet above sea level
<b>Soil:</b>	Calcareous, argillaceous soil with magnesium content
<b>Vine Training:</b>	Free-standing espalier with "Guyot" pruning
<b>Yields (vine or acre):</b>	2.3 tons
<b>Total Production:</b>	4,500 bottles
<b>Vinification Process:</b>	An infusion of China Calissaya bark and several aromatic alpine herbs with aged Barolo.
<b>Aging Process:</b>	The wine ages two years in Slavonian oak barrels.
<b>Alcohol Content:</b>	
<b>Tasting Notes:</b>	A true elixir that can be enjoyed in many ways: as a meditation wine, on its own; as a surprising match with chocolate; as an aperitif with soda water and ice; as a delicate digestive at the end of a meal; or warmed up with a slice of orange.
<b>Winemaker:</b>	Marcarini family and Valter Bonetti
<b>Cellaring:</b>	Up to 10 years
<b>Bottled:</b>	Autumn
<b>Closure:</b>	DIAM