

# COCCHI BAROLO CHINATO



100% Nebbiolo. Heavy, rich and thick aromas with both sweetness and bitterness. Stewed raisins, dark spiced fruitcake and rich, buttery almond notes dominate, with cherry, melon, orange rind, rhubarb menthol touches and gentle ground mixed spice as a background. Flavors of fruit, spice and chocolate, with tart berry and cherry notes balanced by sweetness; herbal bitterness and a background of spicy, fruity dark chocolate. Heavy and rich finish with red wine tannins mingled with cherry sweetness and gentle leafy bitterness. Well balanced between bitter and sweet with good acidity. A perfect after dinner drink on its own—it makes a great alternative to a vintage port—or as a pairing for food. Try with chocolate, cheese, rich charcuterie or dark fruitcake.

Barolo Chinato (pronounced *key-knot-o*) is a fortified wine that was traditionally drunk for medicinal purposes to guard against fevers and stomach upset, but was also gifted as a gesture of hospitality. Today it is more commonly used as a digestive and is a wonderful way to round off a meal. Cocchi's Barolo Chinato follows the traditional recipe: the bark of the Calissaja Quinine tree, rhubarb, ginger, cinchona calisaya bark, cardamom seed and gentian root.

Founded in 1891 by Giulio Cocchi, a young and creative pastry chef from Florence. In the late nineteenth century Cocchi moved to Asti, a lively town in the northwest of Italy, not far from Torino. There, fascinated by the local food and wine tradition, he discovered Asti as being the capital of Moscato and the local widespread tradition of blending wines with herbs and spices. Giulio began producing quality aromatic-infused wines. By the turn of the century his Barolo Chinato and Aperitivo Americano had become commercially successful in Piedmont, London, New York, Africa and South America. Giulio Cocchi Spumanti is now owned by the Bava Family, themselves highly renowned wine producers in Monferrato and Langhe. Today the winery still maintains its artisan character using only traditional techniques to craft the distinctive spirits that have made the Cocchi name synonymous with style and quality. What defines Cocchi style is both its simplicity and authenticity: the quality of the wine and other ingredients, the century-old technical expertise, and a passion & creativity that have never failed over the years.

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## Tasting Note:

### COCCHI BAROLO CHINATO

100% Nebbiolo. Aromas of stewed raisins, spiced fruitcake & rich, buttery almond with cherry, melon, orange rind, rhubarb, menthol & ground spice; flavors of fruit, spice & chocolate with tart berry & cherry balanced by sweetness, herbal bitterness & dark chocolate; heavy & rich finish.

## Shelf Talker:

### COCCHI BAROLO CHINATO



100% Nebbiolo. Heavy, rich & thick aromas of stewed raisins, dark spiced fruitcake & rich, buttery almond with cherry, melon, orange rind, rhubarb, menthol & ground spice. Flavors of fruit, spice & chocolate with tart berry & cherry balanced by sweetness, herbal bitterness & spicy, fruity dark chocolate.

Heavy & rich finish. A perfect after dinner drink, or as a pairing with food.

Try it with chocolate, cheese, rich charcuterie or dark fruitcake.

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