

ANTICA TORINO VINO CHINATO

From Langhe Nebbiolo DOP red wine with natural botanicals, alcohol and sugar. The tasting notes resemble the ingredients themselves, with rose, nutmeg and the aromatic herbs pushing the Chinato into the nose, and the more classic bitter botanicals forming the backbone. A distinctive, refreshing and digestive taste. It is perfect after a special meal, or an interesting ingredient for cocktails for innovative bartenders and passionate amateur mixologists. The perfect food pairing is with chocolate of course, but it goes well with the traditional regional desserts, particularly the Bonet, queen of them all.

Vino Chinato just one step below the Barolo Chinato, an ambitious task for a relatively young company like Antica Torino. They decided to take this on thanks to their partnership with Luigi Voghera, the producer of Barbaresco in Neive. Voghera supplies them with his fantastic Langhe Nebbiolo DOP as the base of the new product. As in all the Antica Torino aromatized wines, there are numerous ingredients. Particularly cinchona barks, wormwood, gentian, elderflower, rhubarb, bay leaves, chamomile, marjoram, cinnamon, vanilla, coriander, rose and nutmeg.

Vittorio Zoppi and Filippo Antonelli founded the Antica Torino company to produce and rediscover traditional Piedmontese aromatized wines, liqueurs and spirits, creating new recipes inspired by traditional ones. Their first product could only be a vermouth, the symbol of the city's excellence and elegant lifestyle.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

ANTICA TORINO VINO CHINATO

From Langhe Nebbiolo red wine with natural botanicals, alcohol & sugar. Flavors of rose, nutmeg & the aromatic herbs; the more classic bitter botanicals form the backbone; a distinctive, refreshing and digestive taste.

Shelf Talker:

ANTICA TORINO VINO CHINATO From Langhe Nebbiolo red wine with natural botanicals, alcohol & sugar. The flavors resemble the ingredients themselves; cinchona, wormwood, gentian, elderflower, rhubarb, bay leaves, chamomile, marjoram, cinnamon, vanilla, coriander, rose & nutmeg. A distinctive, refreshing & digestive taste. Perfect after a special meal & an interesting ingredient for cocktails. Pairs perfectly is with chocolate, goes well with traditional regional desserts, particularly Bonet! AN EASTERLY WINE SELECTION