



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Chinato

Barolo Chinato's history dates back to the late nineteenth century. Marcarini's time-honored recipe includes the infusion of China Calisaya bark and several mountain herbs in Barolo wine. At one time, it was used to cure sickness. This wine-based elixir ages for a long period in oak and has a pronounced flavor. An excellent meditation wine.

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**Wine exported to:** Bermuda, Canada, USA, Puerto Rico, Australia, Austria

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## Most recent awards

**WINE ENTHUSIAST:** 90

**JAMES SUCKLING:** 90

**WINE ADVOCATE:** 88

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## Winemaking and Aging

Grape Varieties:	Nebbiolo (Barolo) and an infusion of herbs and China bark
Fermentation container:	Stainless steel, concrete tanks
Length of alcoholic fermentation:	5-10 days
Type of yeast:	Selected yeast
Fermentation temperature:	27 °C (80.6 °F)
Maceration technique:	Submerged Cap Maceration
Length of maceration:	up to 45 days after fermentation
Malolactic fermentation:	Yes
Fining agent:	Bentonite after removing herbs
Aging containers:	Oak barrels
Container size:	22-45 Hl
Container age:	From 10 to 50 Years Old
Type of oak:	Slavonian
Bottling period:	July
Aging before bottling:	24 months In Oak + 12 Months in Stainless Steel + 1 Month of infusion
Aging in bottle:	None
Closure:	Diam



## Vineyard

Organic:	No
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Vineyard location:	La Morra and Barolo, Piedmont
Soil composition:	Calcareous clay with high magnesium content
Vine training:	Espalier
Altitude:	300 meters (984 feet) above sea level
Vine density:	4,000 vines per hectare
Yield:	70 q/he
Exposure:	Southern
First vintage of this wine:	Before 1900
Total yearly production (in bottles):	4,500



## Tasting Notes and Food Pairings

Tasting notes:	Aged for a long period in oak barrels, this aromatized wine becomes a low-alcohol "elixir," amber-colored and with ruby-red reflections. Its spicy, intense and persistent nose and the bittersweet taste of the China bark make it a lovely and inviting wine. A rare specialty for connoisseurs!
Serving temperature:	.
Food pairings:	There are various excellent ways to serve Barolo Chinato Marcarini: mixed with mineral water and ice, as an aperitif; neat, as a delicate after-dinner liqueur; or warmed up and served with orange peel, when it becomes the ideal drink for frosty winter evenings. Not just a meditation wine, Barolo Chinato is a fantastic companion with dark chocolate desserts.
Alcohol:	Alc. cont. 16% by vol.
Winemaker:	The Marcarini family and Valter Bonetti

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