

CERETTO

Barolo Chinato



VINIFICATION

Herbs and cinchona bark are infused separately in alcohol to obtain extracts to add to the Barolo. This is then sugared, and left in small barrels for around six months so the spiciness and aromas of the essences can blend with the bouquet of the wine, which nevertheless remains recognizable. In the mouth the bitter impact of the cinchona is balanced nicely by the alcohol, and the product becomes a constant succession of flavors, closing with an appealing bitterish streak. Barolo Chinato is excellent at the end of a meal, and a fine match for chocolate-based desserts. In local households it was traditionally used to make hot punches, and offered to guests as a mark of respect.

WINE

An important aspect in the making of Barolo Chinato is that the base wine must have achieved D.O.C.G. (Controlled and Guaranteed Origin) status after completing the period of ageing required by the production regulations. The Ceretto formula is the result of two years of tests, harnessing the wealth of know-how of old local farmers. The rural tradition is the secret ingredient of a recipe that also includes around a dozen herbs that grow wild in the Langa.

1st year of production: 1989

BOTTLES PRODUCED: 10.000

NOTE

Barolo Chinato originated at the end of the 19th century in the pharmacy of Dr. Cappellano in Serralunga d'Alba, and the first producers were the chemists in the various local villages.

In just a short time, it became a mythical elixir with extraordinary properties, permeated with the ring of mystery that is typical of the secrecy of alchemic formulae. Its success story was helped by the fact that it was made using Barolo, the wine of Kings. With this background it spread initially amongst the country folk as a medicinal infusion, and then gained popularity as an aromatized wine, also becoming the flagship product of leading wine-producing families.

Following a heyday period it began a decline that has led to just a few labels remaining on the market today, along with the vivid memories of more elderly consumers.

PAIRING SUGGESTION: *chocolate, preferably dark*