

CHINATO - VINO AROMATIZZATO



Chinato wine had its beginnings around 1800 with a pharmacist's recipe for an antimalarial liniment made with the powerful antipyretic cinchona. A mixture of spices and aromatic herbs was designed to attenuate the strong, bitter taste of the cinchona. Over the years from antidote for various diseases it became an after dinner digestive to sip at

PREPARATION

Red wine is infused with expertly-chosen herbs and spices. After alcohol and sugar are added, the infusion is kept around at 20° C for about a month. After cold-stabilising and bottling, it is ready for consumption.



PRESENTATION

Available format: 0.5 l
Alcohol content 18.0% - 18.5% by volume depending on the vintage
Garnet red with orange highlights.
Its intense, spiced nose plays off the delicate and pleasing sweet and sour flavour.

WHEN

As an aperitif, in a cocktail, with a meal.. anytime is a good time to sip at our chinato. Its versatility and intense aromas how to the fore whenever it is served.



HOW

Store in a dark, dry place at constant temperature below 20° C. Serve at 18° C in small, stemmed glasses to channel the intense, aromatic bouquet and favour tasting with small sips. Savour it with ice.

CLASSIC PAIRING

Our Chinato is an elegant companion to desserts with dried fruit or dark chocolate or with chestnut pudding. Heat it with a slice of orange zest and enjoy its invigorating taste.



UNUSUAL PAIRING

Try it with well-aged cheeses, with a main course of game-hare in sweet and sour sauce, or with a rich liver terrine.



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