



GRAPE VARIETY

85% Barolo, 15% extracts from aromatic plants and spices

DESCRIPTION

The Wine used for the production of Vajra Chinato is the current vintage of Barolo Able DOCG, subject to suitability of the competent Chamber of Commerce. The “chinato” process begins with the adding of infusions coming from thirty or so herbs, zests and plant roots.

RECIPE

Every producer has their own secret recipe, but some aromas are so evident that it is impossible to conceal.

The choice that goes into selecting the herbs come from the Alps, which embrace Piemonte, especially those which have a proven digestive, decongestive and relaxing effect.

Cinchona Calisaya, orange zest from organic Sicilian farming and raw sugar, complete the process.

TASTING NOTES

Vivid ruby red color. On the nose it offers the same freshness as our Barolos, accompanied by an alternation of orange zest and mountain herbs. On the palate it is pleasantly slightly bitter and persistent. Historically going back a hundred years ago, it has been the perfect touch for joyous get-togethers around the table as well as a digestive. More recently, it is also enjoyed as a meditative wine paired with decadent chocolate.

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Making Chinato is a magic moment: you relive the world of spices from the late seventeen hundreds. Stills, fragrances of wine, herbs and spices that coalesce, blend together, and create beautiful new sensations...

– Aldo Vaira –