

Pinot Nero Chinato



Wine Description	Sweet Red Wine
Grapes	Pinot Nero
Production Area	Torrazza Coste and Montebello della Battaglia
Winemaking	The base wine is Pinot Noir vinified with a long maceration of selected grapes in contact with the skins. After the fermentation, the wine is racked into 225 litre wooden barrels and left for about two years. The aromatization has been done by “maestros”, experts of this ancient art. Various spices have been used among which: The bark of China Calissaia (<i>Cinchona officinalis/calysaia</i>), Roman Chamomile (<i>Anthemis Nobilis</i>), Marjoram (<i>Origanum Majorana</i>), Bitter Orange (<i>Citrus Aurantium-amara</i>), Wormwood (<i>Artemisia Pontica</i>), Cinnamon (<i>Cinnamomum Cassia</i>), Carnation (<i>Dianthus Caryophyllus</i>), Juniper (<i>Juniperus Communis</i>), Florentine Iris (<i>Ireos</i>), Sweet clover (<i>Melilotus Officinalis</i>), Nutmeg (<i>Myristica Fragrans</i>), Allspice (<i>Pimenta Officinalis</i>), Sage (<i>Salvia Sclarea</i>); Coriander (<i>Coriandum Sativum</i>).
Tasting Notes	Intense tonic long-lasting aroma of fruit and herbs well harmonized with some sweet and spicy notes.
Serving Temperature	Cold as aperitif, warm with lemon zest as meditation wine in winter time or room temperature when accompanying chocolate or biscuits
Size	50 cl
Alcohol	16 % Vol.
Pairings	As it is well-structured wine with a tonic and sweet finish can be served cold as aperitif, as pairing with dark chocolate and dry biscuits or even warmed with lemon zest. Pleasant as digestive due to the good balance between sweetness and alcohol.