



# ANTICA TORINO

## VINO CHINATO

**Category:** Aromatized Wine

**AbV:** 18%

**Ingredients:** wine (Langhe Nebbiolo DOP 2018), sugar, alcohol, natural flavors (infusion of herbs and spices)

**Sugar:** 18% (180 grams per liter)

**Color:** garnet red

### PRESENTATION

The production of a **Vino Chinato** just one step below the Barolo Chinato, may sound like an ambitious task for a relatively young company like ours. We decided to take this on thanks to our partnership with Luigi Voghera, the producer of Barbaresco in Neive. Voghera supplies us with his fantastic Langhe Nebbiolo Dop as the base of the new product. On top of that, our recipe of botanicals driven by cinchona barks.

As in all the **Antica Torino** aromatized wines, there are numerous ingredients. We want to particularly mention cinchona, wormwood, gentian, elderflower, rhubarb, bay leaves, chamomile, marjoram, cinnamon, vanilla, coriander, rose and nutmeg.

The tasting notes resemble the ingredients themselves, with rose, nutmeg and the aromatic herbs pushing the **Chinato** into the nose, and the more classic bitter botanicals forming the backbone.

**Antica Torino Vino Chinato** has a distinctive, refreshing and digestive taste. It is perfect after a special meal, or an interesting ingredient for cocktails for innovative bartenders and passionate amateur mixologists.

The perfect food pairing is with chocolate of course, but it goes well with the traditional regional desserts, particularly the Bonet, queen of them all.

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## MANIFATTURE LIQUORI

Antica Torino Srl

Piazza Vittorio Veneto, 12. 10123 Torino. Italy.

Tel. +39 342 921 41 88 [info@anticatorino.com](mailto:info@anticatorino.com)