

Cascina Ciapat



NEBBIOLO CHINATO

Chinato wine was born at the end of the nineteenth century in the pharmacy of Dr. Cappellano in Serralunga d'Alba (CN) and the first producers were the pharmacists of the various villages in the Langa area. In a short time, it became a mythical elixir with extraordinary properties, surrounded by the right aura of mystery that covered the secret formulas with which it was produced. With these premises, it first spread as a medicinal elixir among peasant families and then as a digestive or dessert wine.

COLOR:

It has a clear appearance, with a slightly orange edge, is moderately alcoholic, with a red color between amber and garnet, the characteristic scent is reminiscent of tanning, while the taste is full, round and persistent.

SCENT:

The nose is very intense and persistent with clear spicy, fruity and vegetal hints of cinchona calissaia, bitter orange, cardamom, durona cherry and overripe and slightly macerated blackberry, dry aromatic and balsamic herbs.

TASTE:

the bitter impact of cinchona is well balanced by sugar and alcohol, and the product is a continuous succession of flavors with a long persistence, which ends with a pleasantly bitter note. In the mouth it is sweet, round, slightly sapid, very warm, with a pleasant tannic vein, full but slender, with a good aromatic persistence, with a pleasant bitter aftertaste.

Aftertaste: sweet with tannic vein and spicy, floral, fruity and vegetal notes

FOOD PAIRINGS:

it can certainly be considered excellent at the end of a meal as a digestive and goes well with desserts based on chocolate and fruit. Traditionally, in Piedmontese families it was used to prepare hot "punch" and offered at any time of the day to the guest as a sign of respect. Serve it in small amaro glasses.

SERVING TEMPERATURE: 18-20 ° C - room temperature

ALCOHOLIC CONTENT: 16% vol

Azienda Agricola Cascina Ciapat
Frazione San Rocco n. 93 - 12040 Montaldo Roero
Cuneo - Piemonte - ITALY
www.cascinaciapat.com