

*dal 1761*

# BORGOGNO

## Barolo Chinato Borgogno

A high level, naturally aromatic wine, produced according to the old method of Borgogno House. Born for medicinal use, since the beginning of 1800, it was recommended by the pharmacists of Langhe as a remedy for flu-related sicknesses. However, due to its pleasant characteristics, it soon became a nice drink, ideal for closing estive occasions.

**Base wine:** Barolo Reserve (with at least 6 years ageing).

**Aromatizing:** carried out by adding 3 types of alcoholic aromatic infusions, obtained from 39 varieties of officinal herbs, among which the red China Calissaia stands out.

**Alcoholic percentage:** 16% Vol

**Sugar content:** 22% Vol

### How to enjoy it

Room temperature, as an after-dinner drink together with pastries or biscuits and desserts in general (especially good with chocolate desserts); warm as punch.

### Preparation of infusions

The herbs are first sub-divided into three groups, in order for them to preserve their flavouring power and avoid interaction with each other, which might result in their neutralization. Afterwards, they are ground (more or less fine according to the types) and infused in hydro-alcoholic solutions at different grades (62.5°, 63.5° and 85.0°). The infusion lasts from 50 to 75 days, and it is stirred daily for one hour. At the end, the wine is filtered and left to rest for a few months.

### Preparation of Barolo Chinato

Sugar and caramel are melted in part of the wine; then, alcohol and the remaining part of the wine are added. Afterwards, the infusions are added one by one in the amount of 2% total. All is mixed for approximately 12 hours and then left to rest for about 2 months, during which settling occurs. It is separated from the sediments and left again to refine for a few months before bottling.



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