

AZIENDA AGRICOLA
E. PIRA & FIGLI
BAROLO - ITALIA



E.Pira was a very historical family of respected viticulturists and wine-producers within the area of Barolo. This prosperous patriarchal family slowly declined as all its male members started to die young, one after another, until the tragic end of Luigi Pira in 1980. After his death, his sisters, struggling to carry on without Luigi, finally decided it was best to sell. They turned to their neighbor and friends, the family Boschis (who produced wine under the name Borgogno). This created a pivotal moment in Barolo as it was Chiara Boschis who took the reins and created a bit of a revolution. She not only became the 1st female winemaker of Barolo but also became one of the most highly regarded producers as her talents, knowledge, passion and technique are legendary. We affectionately refer to her as the Queen of Barolo.

E. PIRA & FIGLI - BEATRICE BOSCHIS BAROLO CHINATO "ANTICA RICETTA"

Barolo Chinato has a fascinating history rooted in the winemaking tradition of Piedmont and the Langhe. It was created at the end of the 19th century, although the tradition of flavored "Vermouth" wines dates back to the previous century and developed in Turin. In those years full of novelties and discoveries, the so-called pharmacists' wines, also defined as medicinal wines in some oenology manuals, were trendy. They were often praised for their health-promoting or miraculous purposes: tonic, invigorating, cordial, digestive. These original "elixirs of long life" were a panacea for every ailment.



Over the years, Barolo Chinato has grown in popularity, becoming a symbol of elegance and refinement. Traditionally consumed as a digestive or in combination with chocolate-based desserts, is also particularly appreciated after rich meals. Today Barolo Chinato is one of the great wines of Piedmont, which keeps artisan traditions alive by combining the history of Barolo with the uniqueness of an aromatic wine.

"My father and my grandfather produced Barolo Chinato in a small and mysterious room, full of intense aromas released by the combination of herbs, flowers, fruits, bark and resins. This always aroused fascination and enthusiasm in me, since I was a child. In my family I represent the 9th generation of winemakers in Barolo and I joined my aunt, Chiara Boschis, at the winery after completing my university studies in oenology. During my studies, I developed a deeper passion for this artisanal concoction. That passion drove me to create my interpretation of Barolo Chinato with a complete reinterpretation of an ancient recipe." - *Beatrice Boschis*

Barolo Base: Unlike standard Vermouths, this Chinato uses a high-quality Barolo DOCG wine, aged for 2 years in French oak, as its foundation. This provides dynamic character, depth and structure.

37 essences infused into Grappa of Barolo (a secret recipe): barks (including cinchona bark, a plant with medicinal properties, historically used to treat malaria...and where Chinato takes its name), herbs, seeds, roots, spices, saps, flowers, fruits & aromatic woods which all combine to give unique balance and complexity.

Tonic & Digestive: Traditionally used for medicinal purposes and enjoyed as a digestif after rich meals.

- **Aroma & Flavors:** Expect a rich, warm texture, wrapped around sweet notes of violets, roses, cherry, citrus peel, liquorice, cinnamon, and various spices.
- **Serve:** at room temperature or slightly chilled. It can also be enjoyed warmed with a shaved orange peel, to further enhance its aromatic notes. Mostly it is enjoyed as a digestif after rich meals and lately in cocktails with ice and soda.
- **18% ABV / 500ml (6pk)**