

Ancient Recipe

BAROLO

CHINATO

Aromatic wine



HISTORY

Barolo Chinato has a fascinating history that has its roots in the winemaking tradition of Piedmont and the Langhe. It was born at the end of the 19th century, although the tradition of flavored "Vermouth" wines dates back to the previous century and developed in the city of 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, it has been appreciated for its tonic and digestive properties, 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.

RECIPE

In my family I represent the ninth generation of wine producers in Barolo, and I will receive the baton from my father Giorgio Boschis and my aunt Chiara Boschis. I have always been interested in wine but developed a passion for this niche artisanal product when I was a student at the wine school. This passion drove me to create my interpretation of Barolo Chinato with a complete reinterpretation of an ancient recipe. Among the innovative ingredients are Nebbiolo grappa from Barolo which stands out for the infusions and grape sugar as a sweetener, that is tied to our wine-growing reality. The recipe for this Barolo Chinato is obviously secret, and includes 37 essences including bark, herbs, seeds, roots, spices, saps, flowers, fruits and aromatic woods which give it unique balance and complexity. The name "Chinato" derives from the infusion of cinchona bark, a plant with medicinal properties, historically used to treat malaria. The Barolo DOCG used is a very high-quality product, aged for two years in French oak barrels before being combined with the aromatic infusions with techniques perfected over time and optimal precision.

CONSUMPTION

Barolo Chinato lends itself to various tasting occasions. Served at room temperature, or even better chilled, it is an elegant end to a meal. It can also be enjoyed hot with an orange peel, a preparation that further enhances its aromatic notes, perfect on winter evenings. Despite being a classic digestive after a meal, Barolo Chinato is also an excellent aperitif, served with ice and soda. Once opened, the bottle can remain on the shelf for several weeks without affecting the aromatic aspect.

My first Barolo Chinato.

An ancient recipe developed over many years of studies, tests and research. My father, and my grandfather before him, produced Barolo Chinato in a small and mysterious room, full of intense aromas released by the combination of herbs, flowers, fruits, bark and resins, which aroused fascination and enthusiasm in me since I was a child. I started revisiting a family recipe at the Alba Wine School, when I made my first 12 bottles of Barolo Chinato, which I was very proud of. It was delicious, but you'll have to take my word for it because there's only one bottle left, and it won't be open for a long time! The admiration I have for this world led me to start a first test production at the end of 2021, after completing my university studies in oenology. It is the result of the reworking of an ancient recipe, with a personal and innovative touch. A unique product that I particularly care about.

Beatrice Boschis