

BarBera Chinato



Color

Accented with red garnet.

Fragrance

Ethereal, the characteristic scent of china

Flavor

Full-bodied with good balance between the sweet and the bent component.

Combinations

After the meal as a digestive.

How to serve it

Serve chilled at 10 ° - 12 °.

Storing

In a cool place and protected from light. It can be aged for several years.

Wine-making

The infusion is made from a blend of herbs and digestive which in most china succirubra, cardamom, bitter orange, and other cold-macerated in a water-alcohol solution

Grapes

From Barbera grapes.