

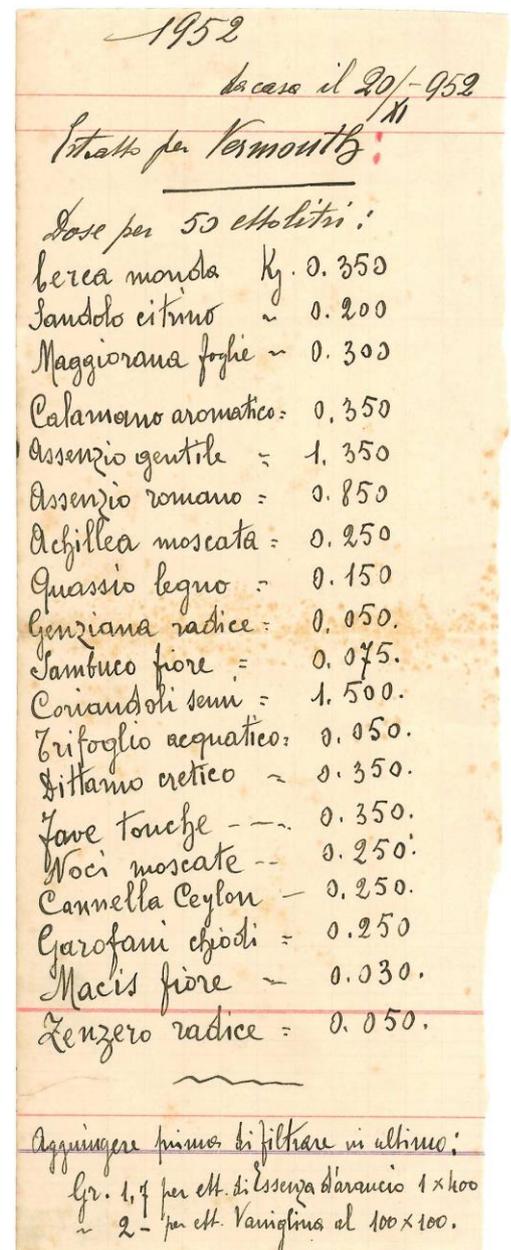
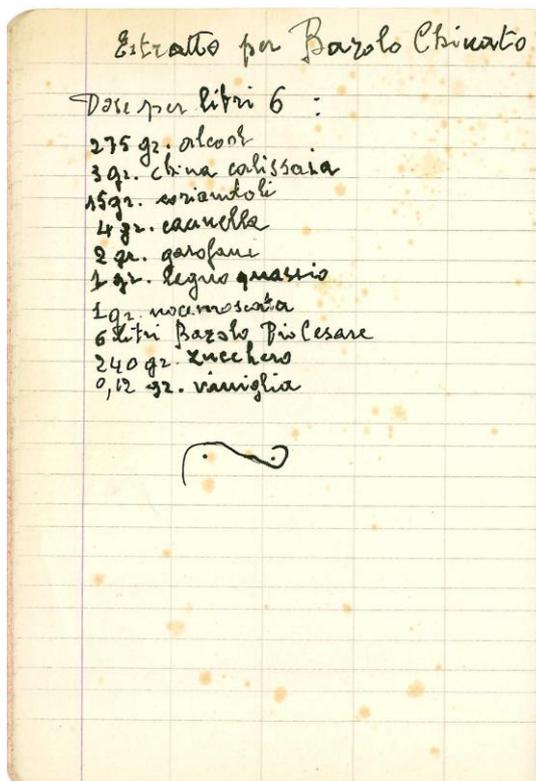


Vermouth & Barolo Chinato

Since the beginning of our history, we have been producing limited quantities of Barolo Chinato and Vermouth, meticulously following our Family Recipe conveyed to us by our Great Grandfather. In the early 1950s, we decided to stop the production because at that time the customers' interests and tastes were deeply changing. They were increasingly focused on "liqueur" wines and Vermouths with nontraditional flavors, less character and less respectful of each wine region's terroir.

Recently, the finest customers began to look for traditional character, strong personality and great individuality in aromatic wines and in wine-based aperitifs.

In 2016 the new generation, the 5th, has decided to produce again very small amounts of Vermouth and Barolo Chinato, employing the historical labels and the ancient Family Recipe, locked and guarded for many years under the careful supervision of our Grandmother, the Founder's granddaughter. We are committed to bringing these great wines back again so that they can regain the celebrity, fame and uniqueness of the past.





Vermouth

A mixture of 26 aromatic herbs, such as wormwood (which in German is translated as “vermouth”), marjoram leaves, gentian roots, orange zest and others, which all together compose our Family Recipe, is macerated for almost 40 days in a small blend of different Pio Cesare white wines and alcohol. We then add to this aromatic extract the right amount of our Chardonnay and part of our Moscato, a bit of sugar and alcohol.

The infusion is aged for at least 4 months in very small stainless-steel tanks.

The Recipe is finally completed with the addition of burned sugar, which gives to our Vermouth its amber color and its distinctive aroma and taste.

In order to better appreciate our Pio Cesare Vermouth, we suggest drinking it in the old “piemontese style”, sipping it with a slice of lemon zest.



Barolo Chinato

Little barks of China Calissaja and Succirubra are macerated for 21 days in a small amount of our classic Barolo. We then add a mixture of aromatic herbs, such as gentian roots, rhubarb, cardamom seeds, sweet and bitter orange, cinnamon and others, which all together compose our Family Recipe. Then, after a few weeks of ageing, we add the proper amount of our classic Barolo, a bit of sugar and alcohol.

This infusion is finally aged for at least 4 months in very small stainless-steel tanks. After an additional 2 months of rest in bottle, our Barolo Chinato is ready to be enjoyed in the old “piemontese style”, after the meals as a digestif.