

WINE & FOOD Marcarini Barolo Chinato & Chocolate soufflé with vanilla ice cream and kumquat pieces

Dear wine lovers,

„Io bevo italiano.“ – i drink italian
Sometimes it has to be sweet.

Today I would like to present Barolo Chinato - (liqueur-like) & from Poderi Marcarini in Piedmont.

In order to appreciate the importance of the Marcarini company, it is not enough to understand its most current aspects, such as the modernisation of the vineyards, their up-to-date production technologies or the international distribution of its wines, but one must also know its traditions. Today the Marcarini family, now in its sixth generation, continues to cultivate its vineyards with passion and makes its wine according to the dictates of the most rigorous Piedmontese tradition, particularly that of the Langhe. This is the Marcarini company: the owners, the vineyards, the cellars, the wines, their history.

A history made up of intelligent choices and hard work, of technique and intuition; a story for all lovers of things done properly for friends, a story which has evolved modestly and quietly.

A wonderful, rare digestive and dessert wine was born in the heart of Barolo country in the years 1800.

In the ancient recipe, Barolo Chinato is made from the infusion of aromatic grapes harvested in the Alps.

Herbs of Chinese Calissaya bark have been added to Barolo wine. Chinato can also be made with other grape varieties according to the same recipe, with Barolo being the noblest. The recipe for this wine was jealously guarded by the ancestors of the Marcarini family, it is considered in the homeland a remedy for some illnesses. Aged for a long time in oak barrels, this aromatised wine transforms into a not very alcoholic, amber-red "elixir" with ruby reflections. Its spicy, intense and persistent aroma and the bittersweet taste of the cinchona make it pleasant and inviting. A rare product for true connoisseurs!

Cinchona bark is a pharmaceutical drug and is extracted from the parent plant Cinchona pubescens from the Rubiaceae family. The active ingredients contained in cinchona bark are used in medicine as a natural remedy.

It is also used as a flavouring in the beverage industry.

The analytical data are:

☞ 16 % alcohol by volume.

TASTING: The colour is black-red. Very pleasant herbal smells rise to the nose.

The liqueur-like wine leaves a very long lasting herbaceous taste in the mouth.

You should try another sip. You don't have to drink the bottle all at once. According to the suggestions of the winemaker, the wine can be stored and consumed for 3 weeks with no loss of taste.

If you drink it as a digestif in a convivial gathering, there will be none left in the bottle at the end of the evening!

I recommend to you to enjoy the Barolo Chinato by Marcarini around 12 degrees Celsius. It is the wine of mood, joy and friendship.

MATCHES: Among the various ways to enjoy the Barolo Chinato Marcarini, for a cool aperitif, the Marcarini family recommends diluting the wine with mineral water and ice cubes as a spritzer.

This wine is:

- A Delicate digestive aid,
- it is as an invigorating drink owing to the essential oils of the orange peel with which it is flavoured
- an excellent warming drink for cold weather winter evenings
- A Meditation wine - mood wine
- the combination with dark chocolate desserts is interesting and surprising.

Today, the Marcarini Barolo Chinato is accompanied by a chocolate soufflé with vanilla ice cream and on the to Kumquat cooked with sugar in Riesling with a much reduced sauce.

We are happy to have it in our range.

Recipes are for advanced cooks. Only certain preparation steps are mentioned.

Quantities are not given.

The components of the dish are:

- Dark chocolate, butter, sugar, eggs, flour for chocolate soufflé.
- Vanilla ice cream
- For the topping: Kumquat halved, sugar, Riesling.

Enjoy!

Stay healthy and happy

Salute

Ihr vinvinowein-Team aus Lehel

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