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Nebbiolo chinato wine

Color: Garnet red with brick red reflections

Scent: Complex and remarkably persistent with hints of spices and aromatic herbs, among which stand out Calissaya quinine, rhubarb, and cinnamon

Taste: Full-bodied, velvety, and enveloping. Pleasant bitter aftertaste

Pairings: Ideal as an aperitif or digestif. Try it paired with dark chocolate, chocolate desserts and pastries, cream gelato, Piedmontese hazelnut cake... or warm as a remedy

Grape variety: 100% Nebbiolo

Service temperature: 8°C-10°C in summer, 18°C-20°C in colder months

Winemaking: The herbs and quinine were separately infused in alcohol, and the extracts obtained were then combined with the wine. The blend is allowed to rest for about six months to achieve the right balance between the different components. After bottling, this wine can age for over 20 years

