

Barolo Chinato: Christmas after-dinner drinks sorted? – Ask Decanter

Decanter Staff
November 8, 2017

We explain a bit more about this curious after-dinner drink from Italy's Piedmont region. Will it be making an appearance on your Christmas Day menu?



Barolo Chinato: Piedmont's stylish after-dinner drink. Credit: Realy Easy Star / Toni Spagone / Alamy

*Michael Garner, co-author of Barolo: Tar and Roses, explains what **Barolo Chinato** [pronounced 'key-nah-toe'] is all about in a nutshell:*

What is it?

Barolo Chinato is an aromatic wine, such as vermouth, made by adding a maceration of herbs and spices to Barolo DOCG. It was invented in the late 1800s, probably by Giovanni Cappellano, a pharmacist whose family owned vineyards in Serralunga d'Alba.

Who makes it?

Cappellano and Cocchi remain the most famous producers, though many Barolo houses make Chinato. These include Barale, Ceretto, Cordero di Montezemolo, **Marchesi di Barolo** and Vajra.

Where does the name come from?

Chinato takes its name from *China*, the Italian word for *Cinchona officinalis*, the native South American tree from which quinine is extracted.

The bark of this tree is one of the principal flavourings of Barolo Chinato, along with gentian root, camomile, cardamom and clove.