



Francesco Rinaldi & Figli Barolo Cannubi (Cannubio)

Appellation: Barolo DOCG, Cannubi

Type: Red, dry

Varietal: 100% Nebbiolo (Michet and Lampia)

The Rinaldi winery sits atop the Cannubi hill in the heart of Barolo. The *Cannubio* vineyards yield a Barolo with prominent tannins and a bit more mushroom and earth than other Barolos. It reaches its prime more slowly and it is a good candidate for cellaring. In most vintages the wine is approachable upon release with decanting.

Tasting Notes

Color: Garnet red color with orange highlights after aging.

Bouquet: Vibrant and bold, red cherries, rose petals, tobacco, anise, mint, and licorice are just some of the notes that emerge from the glass.

Taste: Ripe fruit aromas accompanied by tones of spices and tobacco – but the most prominent feature is the silkiness and textural elegance.

Alcohol: 14-15% (varies with vintage).

Serving Suggestion: Serve at a 16-17°C (61-63°F) in a tall, fairly wide goblet. Decant. Decant. Decant (or cellar).

Pairing

Ox tail ragu, braised short ribs, aged cheeses, and really, really well-made pizza.

Vineyard Notes

Production Area: The municipality of Barolo.

Elevation: 270 meters (900 ft) a.s.l.

Exposure: Southeast.

Training System: Guyot.

Soil: A mixture of Tortonian and Helvetian soils from different geological eras. The high sand content gives the wine an intense bouquet which is fruity when it is young, but which develops spicier tones as it evolves.

Total Area: 2.8 hectares. Cannubi Boschis 2.2 hectares and Cannubi 0.6 hectares.

Age of Vines: Cannubi Boschis planted from 1967 - 1990.

Yield: 3.5 tons per acre.

Winemaking Notes

Harvest: Middle of October.

Vinification: Fermentation takes place in temperature-controlled stainless steel tanks with an automatic pump-over system for a period of 25-30 days.

Ageing: The wine is refined for at least three years in large-capacity (5,000 liters) Slavonian oak barrels.



Francesco Rinaldi & Figli began in 1870 with Giovanni Rinaldi, after inheriting a vineyard in Barolo and walking there from his native Diano d'Alba. He intuitively understood the potential of this farmhouse on a hill planted with vineyards and decided to buy it. The family began bottling wine under its own name in 1906, bringing together history and tradition. Michele Rinaldi, one of Giovanni's four sons, introduced the wines all over Italy by the beginning of the 20th century. Giovanni's children and grandchildren passionately guided the company, handing it down generation after generation, arriving at the current owners Paola and Piera Rinaldi.