

Francesco Rinaldi & Figli

Langhe Nebbiolo

Appellation: Langhe Nebbiolo DOC

Type: Red, dry

Varietal: 100% Nebbiolo

Langhe Nebbiolo from one of the best producers in Barolo. This is made in a fresh and approachable style from young vines from the wineries Cannubi vineyard. It has the quality to age nicely but is ready-to-drink upon release.

Tasting Notes

Color: Garnet red color with orange highlights after aging.

Bouquet: The aromas are fresh and delicate.

Taste: Harmonious and moderately tannic, the flavor and expression of Nebbiolo,

fresh and approachable.

Alcohol: 14-14.5% (varies with vintage).

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

Pairing

Pasta with brown or meat sugo, medium-aged cheeses, pizza, mushroom and truffle dishes. A wonderful pairing with salumi.

Vineyard Notes

Production Area: The municipality of Barolo, Cannubi.

Exposure: Southeast. **Training System:** Guyot.

Soil: The soil is calcareous-clay with a sandier structure in the Cannubi subzone

where vines were recently planted.

Total Area: 0.40 hectares.

Age of Vines: Planted in 2016.

Winemaking Notes

Harvest: Middle of October.

Vinification: Vinification, with skin-contact fermentation for 15-20 days in vitrified cement tanks to enhance the character of the Nebbiolo grape and the freshness of the grapes from the younger vines.

Aging: Refinement is completed in medium-capacity Slavonian oak barrels to optimize the freshness of the wine.





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.