

Francesco Rinaldi & Figli

Barolo Cannubi Riserva

Appellation: Barolo DOCG

Type: Red, dry

Varietal: 100% Nebbiolo (Michet and Lampia)

Barolo Cannubi Riserva is produced only in the very finest vintage years, we carefully select the grape clusters that ripen in the highest parts of the vineyard.

Tasting Notes

Color: Garnet red color with orange highlights after aging.

Bouquet: Ripe fruit aromas are accompanied by tones of spices and tobacco.

Taste: Ripe red fruit with dry cherry notes, spices, and tobacco. Overall the mouthfeel is silky and elegant. With time, the tannins evolve, becoming softer and rounder. Slow aging increases the longevity and complexity of the wine.

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

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

Pairing

Ox tail ragu, braised short ribs, truffle dishes, and aged cheeses.

Vineyard Notes

Production Area: The municipality of Barolo.

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

Exposure: Southeast. Training System: Guyot.

Soil: This historical vineyard, among the most esteemed in the Barolo area, features a mixture of Tortonian and Helvetian soils from different geological eras, imparting a unique complexity and richness to the soil. 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...

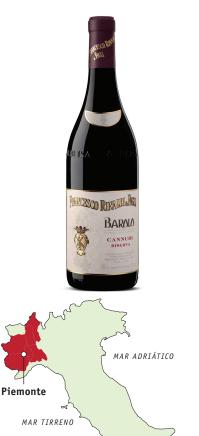
Total Area: 2.8 hectares. Cannubi Boschis 2.2 hectares and Cannubi 0.6 hectares.

Winemaking Notes

Harvest: Middle of October. Produced only in the very finest vintage years, we carefully select the grape clusters that ripen in the highest parts of the vineyard.

Vinification: Slow fermentation of 25 - 30 days .

Aging: Three-years in Slavonian oak barrels. Before being released on the market, the wine is further refined until the sixth year after the harvest.



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.