



## Francesco Rinaldi & Figli Grignolino d'Asti

### Overview

- Light on its feet yet full of character, Grignolino d'Asti from Francesco Rinaldi is a classic expression of one of Piedmont's most distinctive native grapes from this historic winery (founded in the 19th century by Giovanni Rinaldi and renamed for son Francesco in 1922) just outside the town of Barolo.
- Pale ruby in color, it opens with lifted aromas of wild strawberry, raspberry, rose petals, and a subtle herbal spice that hints at its rustic elegance.

**Appellation:** Grignolino d'Asti DOC

**Varietals:** 100% Grignolino d'Asti

**Type:** Red, dry.

### Winemaking and Vineyard Notes

**Vinification:** Fermentation in temperature-controlled stainless steel tanks for 8 days.

**Aging:** Refinement in steel continues for a few months before bottling in spring.

**Soil:** Light and sandy.

**Harvest:** Hand-harvested at optimal aromatic and phenolic maturity.

**Production:** 4,000 bottles

### Tasting Notes

**Color:** Light ruby red.

**Bouquet:** Bright aromas of wild strawberry, red cherry, rose petals, and white pepper.

**Palate:** Fresh, vibrant and lifted with fresh fruit and a hint of rose petals and a dry, refreshing finish.

**Alcohol:** 13%

**Serving Suggestion:** Serve at a temperature of 10°-12°C. (50°-54°F).

### Food Pairing

Charcuterie, roast chicken, or lightly herbed pasta dishes where its bright acidity and red berry lift can cut through richness. Also shines alongside antipasti spreads and semi-soft cheeses, especially when served slightly chilled.



**Francesco Rinaldi & Figli** is situated just outside the town of Barolo and right next to the famous Cannubi vineyard, where it is one of a handful of remaining traditional Barolo producers. Grandfather Giovanni created the winery in 1870, after inheriting a vineyard in Barolo and walking there from his native Diano d'Alba. The family began bottling wine under its own name in 1906. Grandson Luciano Rinaldi and now his nieces, Piera and Paola Rinaldi continue the traditions started almost 140 years ago. They farm 10 hectares of vineyards to make five prized Barolos, a Barbaresco, a Langhe Nebbiolo, a Grignolino d'Asti and a Gavi.