



VINITY
WINE COMPANY

Francesco Rinaldi & Figli Barbaresco

Overview

- Because of Rinaldi's legendary history, and with special permission, this wine is allowed to be vinified at the Rinaldi winery in Barolo. In 1966, Barbaresco became a DOC, and was awarded DOCG status in 1980. The production of wine from fruit grown in Barbaresco was already underway at some of the Barolo wineries before that time and so it has been allowed to continue out of respect for tradition. The sister wine to Rinaldi's legendary Barolos, made with the same feminine touch now guiding the estate under sisters Paolo and Piera.

Appellation: Barbaresco DOCG

Type: Red, dry

Varietal: 100% Nebbiolo

Winemaking and Vineyard Notes

Production Area: In the municipality of Barbaresco.

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

Exposure: Southwestern

Training System: Guyot.

Soil: Calcareous clay.

Yield: 3.5 tons per acre

Harvest: Beginning of October.

Vinification: Fermentation takes place in temperature-controlled stainless steel tanks with skin contact for 15-20 days.

Aging: Racking and aging for at least two years in medium-capacity Slavonian oak barrels.



Tasting Notes

Color: Ruby red with garnet reflections.

Bouquet: Persistent aroma with tones of sweet baking spice, dried rose, and classic Nebbiolo perfume.

Palate: Dry and intense, with firm structure typical of traditionally-made Barbaresco. Serious and long-lived, built for extended aging.

Alcohol: 14.5% ABV.

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

Food Pairing

Braised meats, game birds and well-aged cheese, truffle and mushroom dishes, and piemontese-style stuffed pastas.

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.