



VINITY
WINE COMPANY

Francesco Rinaldi & Figli

Barolo

Overview

- The house's calling card, and a benchmark of classical Barolo. In the great tradition upheld by the region's founding families, this is a blended Barolo — Nebbiolo from estate vineyards across three communes, Rocche dell'Annunziata in La Morra, Sarmassa and Vignane in Barolo, and Codana in Castiglione Falletto, woven together for balance and completeness rather than bottled as separate crus. Critics have consistently recognized it as one of the finest wines in its peer group: long maceration, three years in large Slavonian oak, and the austere, perfumed elegance that has defined the Rinaldi name for over 150 years.

Appellation: Barbaresco DOCG

Type: Red, dry

Varietal: 100% Nebbiolo

Winemaking and Vineyard Notes

Production Area: Communes of Barolo (sub-areas Sarmassa, Vignane), La Morra (sub-areas Rocche dell'Annunziata), Castiglione Falletto (sub-area Codana).

Vine: Nebbiolo Michet and Lampia.

Training System: Guyot.

Soil: Sandy, with sandstone in Barolo and Castiglione Falletto and more clay and calcareous components in La Morra.

Total Area: 3 hectares.

Age of Vines: Planted from 1980 - 1990.

Harvest: Middle of October.

Vinification: Fermented in temperature-controlled cement or stainless steel tanks with skin contact for 25-30 days. After racking, blended and aged in large-capacity (5,000 L) Slavonian oak botti — no barriques, no new oak

Aging: Approximately three-years in Slavonian oak barrels. Then refined in bottles prior to release.

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 short ribs, brasato al Barolo, roasted game, truffle risotto, tajarin with butter and white truffle, and aged cheeses like Parmigiano or Castelmagno.



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.