



VINITY  
WINE COMPANY

## Francesco Rinaldi & Figli

### Barolo Brunate

#### Overview

- One of the two jewels of the Rinaldi cellar, from one of the most celebrated crus in all of Piedmont. The Brunate cru, shared by the communes of Barolo and La Morra, has been intertwined with the family since the estate's earliest days — the old farmhouse “La Brunata” on the hill has long belonged to the winery. From roughly two hectares of vines planted in 1979–1981, the Rinaldis craft a Barolo of classical proportion: austere and intense in youth, full and harmonious with age, and consistently rated among the finest traditional expressions of this immortal site.

**Appellation:** Barolo DOCG

**Varietal:** 100% Nebbiolo (Michet and Lampia)

**Type:** Red, dry

#### Winemaking and Vineyard Notes

**Production Area:** Brunate — an inter-municipal MGA spanning Barolo and La Morra, long recognized among the region's most important vineyards.

**Elevation:** 250–350 meters (820–1,150 feet).

**Exposure:** Southeast. Only vineyards in the hills with suitable slopes and orientations are considered suitable for production.

**Training System:** Guyot.

**Soil:** Predominantly silt-clay, and the limited amount of sand contributes to elegant aromas with fruity and spicy notes.

**Total Area:** 2 hectares.

**Harvest:** Middle of October.

**Vinification:** Temperature-controlled stainless steel tanks with an automatic pump-over system for a period of 25–30 days.

**Aging:** At least 3 years in large-capacity Slavonian oak botti (5,000 L; 20–50 hL casks), followed by extended refinement in bottle before release.

#### Tasting Notes

**Color:** Intense ruby red.

**Bouquet:** An ethereal, ample, and enveloping bouquet — dried rose petal, red cherry, tar, sweet tobacco, and licorice.

**Palate:** Austere, flavorful, with a taut, vibrant palate. Notes of pomegranate, cranberry, white pepper and star anise overlay the distinctive Barolo dried-cherry, all set against a firm backbone of racy acidity and assertive, tightly-knit tannins.

**Alcohol:** 13.5–14.0%

**Serving Temperature:** Serve at a 16–17°C (61–63°F)

#### Food Pairing

Brasato al Barolo, braised short ribs, roasted game birds, tajarin with white truffle, and aged cheeses like Castelmagno and Parmigiano.



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.