



VINITY
WINE COMPANY

Francesco Rinaldi & Figli Barolo Cannubi Riserva

Overview

- The summit of the Rinaldi range, in every sense. Produced only in the very finest vintages, the Riserva comes from carefully selected clusters harvested at perfect ripeness from the highest part of the family's Cannubi Boschis holding — sandy soils at roughly 300 meters, on the hill where the winery itself has stood since 1870. Extended aging of 42 months in large Slavonian oak, followed by long bottle refinement, yields the deepest and most complete expression of Barolo's most historic cru: a collector's wine of concentration, silkiness, and decades-long potential.

Appellation: Barolo DOCG

Varietal: 100% Nebbiolo (Michet and Lampia, planted 1970-1983)

Type: Red, dry

Winemaking and Vineyard Notes

Cru: Cannubi, municipality of Barolo — fruit exclusively from the highest portion of the family's 2.2-hectare Cannubi Boschis parcel

Elevation: ~300 meters (985 feet) above sea level; Southeast exposure.

Training System: Guyot.

Soil: Tortonian and Helvetian soils, with high sand content in the upper block — the source of Cannubi's famous perfume.

Harvest: By hand, with rigorous cluster-by-cluster selection at perfect ripeness — only in exceptional vintages.

Vinification: Traditional extended fermentation and maceration in temperature-controlled tanks with pump-overs (25–30 days).

Aging: 42 months in traditional Slavonian oak barrels, then undergoes further maturation for up to six years after harvest and before release.

Production: Made only in the finest vintages; quantities are very small.

Tasting Notes

Color: Deep garnet, developing amber-orange reflections over its long life.

Bouquet: A profound, slowly unfolding bouquet of dark cherry, dried rose, tar, licorice root, campfire ash, tobacco, and exotic spice.

Palate: elegant nuances of Cannubi with extra intensity and richness — dense yet silken tannins, vibrant underlying acidity, and remarkable persistence through a sweet-fruited, austere, and very long finish

Alcohol: 14.5% ABV.

Serving Temperature: 17–18°C (63–64°F); decant 2 hours when young.

Food Pairing

Brasato al Barolo, roasted game, aged beef, tajarin with white truffle, and long-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.