



Francesco Rinaldi & Figli Barolo Cannubi

Overview

- The flagship of the house, from the most historic vineyard in all of Barolo — and the Rinaldi family's home ground: the winery itself stands on the Cannubi hill. Cannubi's fame predates the appellation itself (a surviving bottle labeled "Cannubi 1752" is older than the name Barolo), and its wines are cherished, like the greatest Burgundies, for their extraordinary perfume and silken texture. Rinaldi's traditionally crafted Cannubi has graced historic tables — including the 1949 celebrations of Italy's entry into the Atlantic alliance — and remains a benchmark: deep and intensely flavored, yet defined above all by aromatic complexity and textural elegance.

Appellation: Barolo DOCG

Varietal: 100% Nebbiolo (Michet and Lampia)

Type: Red, dry

Winemaking and Vineyard Notes

Cru: Cannubi, commune of Barolo — historically bottled by the family as "Cannubio".

2.8 hectares on the hill — 2.2 ha in Cannubi Boschis and 0.6 ha in Cannubi proper

Elevation & Exposure: 270 meters (900 ft) a.s.l.; southeast exposure.

Training System: Guyot.

Soil: Tortonian and Helvetian soils from different geological eras, imparting a unique complexity and richness to the soil. The high sand content gives the wine an intense fruity bouquet when it is young, but which develops spicier tones as it evolves.

Age of Vines: Cannubi Boschis planted from 1967 - 1990.

Yield: 3.5 tons per acre.

Harvest: Middle of October.

Vinification: Fermentation takes place in temperature-controlled stainless steel tanks with an automatic pump-over system for a period of 25-30 days.

Aging: At least three years in large-capacity (5,000 liters) Slavonian oak barrels.

Tasting Notes

Color: Garnet red with orange highlights emerging with age.

Bouquet: A vibrant, generous bouquet of red cherry, rose petal, tobacco, anise, mint, and licorice, gaining truffle and spice with maturity.

Palate: Ripe fruit and savory spice with the cru's signature: silkiness and textural refinement over fine, prominent tannins, a subtle earthy-mushroom depth, and a long, layered finish.

Alcohol: 14-15% (varies with vintage)

Serving Temperature: 16-17°C (61-63°F). Decant for 1-2 hours prior to serving.

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.