



VINITY
WINE COMPANY

Francesco Rinaldi & Figli

Barolo Rocche dell'Annunziata

Overview

- The newest cru in the Rinaldi cellar, and already among its most acclaimed. The family purchased their parcel in La Morra's iconic Rocche dell'Annunziata in 1969, but for half a century its old-vine fruit went into the classic Barolo blend — only with the 2018 vintage did it earn its own label. The results have been remarkable: a Barolo of ethereal perfume and weightless finesse, drawn from vines planted in the 1970s, produced in tiny quantities (roughly 3,000 bottles), and awarded some of the highest scores in the estate's history.

Appellation: Barolo DOCG

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

Type: Red, dry

Winemaking and Vineyard Notes

Cru: Rocche dell'Annunziata, municipality of La Morra — among the most historic and iconic sites of the commune.

Elevation and Exposure: 280 meters (919 ft) a.s.l.; Southwest exposure.

Training System: Guyot.

Soil: Sandstone and calcareous conglomerates — the "rocche" (rocks) that give the cru its name — providing excellent drainage; the greater sand content of the family's section imparts ethereal aromas of exceptional finesse.

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: The wine is refined for at least three years in large-capacity (5,000 liters) Slavonian oak barrels.

Production: 3,000 bottles

Tasting Notes

Color: Ruby-garnet with orange highlights emerging with age.

Bouquet: An intensely fragrant, ethereal bouquet of rose, violet, camphor, forest berry, dried mint, and dark baking spice.

Palate: Warm, persistent, and harmonious — layers of ripe Marasca cherry, crushed raspberry, star anise, and sweet spice over pronounced stony minerality, carried by bright acidity and extraordinarily elegant, refined tannins to a long, lingering finish.

Alcohol: 14-14.5% (varies with vintage)

Serving Temperature: 17-18°C (63-64°F); decant 1-2 hours when young) in a tall, fairly wide goblet.

Food Pairing

Tajarin with white truffle, roasted game birds, duck breast, veal with porcini, and aged cheeses like 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.