



VINITY
WINE COMPANY

Francesco Rinaldi & Figli

Langhe Freisa

Overview

- A new addition to the Rinaldi range — the 2022 marked the estate's return to this ancient variety — and a fascinating one: DNA research has shown Freisa to be among Nebbiolo's closest relatives, sharing its rose-scented perfume and firm tannic architecture. Where many producers make Freisa in a light, berry-bright style, Rinaldi's version leans darker and more serious, marrying wild-berry fragrance with the structured, classical build that defines the house. A brief maceration preserves freshness; Slavonian oak rounds the frame.

Appellation: Langhe Freisa DOC

Varietals: 100% Freisa

Type: Red, dry

Winemaking and Vineyard Notes

Zone: Estate vineyards in the Langhe, Barolo area

Variety: Freisa — one of Piedmont's oldest indigenous grapes, its name derived from the Latin for strawberry.

Harvest: By hand

Vinification: Maceration on the skins in stainless steel for 5 days; the must is then drawn off and completes fermentation separately from the skins (roughly 10 further days) to preserve freshness and balance.

Aging: Approximately 6 months in 10 hL Slavonian oak casks — no barriques, in the house's traditionalist style.

Style: Dry, structured, and aromatic.

Tasting Notes

Color: Intense ruby red.

Bouquet: A fragrant, characteristic nose of rose, raspberry, and wild strawberry lifted by sage, mint, and graphite.

Palate: Dry and full, with a well-defined tannic weave lending balance and persistence — the fruit charm of Freisa carried on a distinctly Rinaldi backbone.

Alcohol: 13.5-14.5%

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

Food Pairing

Tagliatelle al ragù, agnolotti, salumi, roast pork and poultry, and medium-aged cheeses. Its bright berry fruit and firm structure also stand up nicely to grilled sausages, mushroom dishes, and pizza.



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.