



VINITY
WINE COMPANY

Francesco Rinaldi & Figli Langhe Nebbiolo

Overview

- Langhe Nebbiolo from one of Barolo's benchmark traditionalist houses — with a remarkable secret: the fruit comes from the family's young vines planted in 2016 within the legendary Cannubi cru itself. Vinified in the classic Rinaldi style, with long skin-contact fermentation in vitrified cement and refinement in Slavonian oak, it offers the perfume and pedigree of great Nebbiolo in a fresh, approachable frame — ready on release, with the structure to age gracefully.

Appellation: Langhe Nebbiolo DOC

Varietals: 100% Nebbiolo

Type: Red, dry

Winemaking and Vineyard Notes

Production Area: Municipality of Barolo — young-vine parcel within the Cannubi cru

Exposure: Southeast.

Training System: Guyot.

Soil: The soil is calcareous-clay with a sandier structure in the Cannubi subzone where vines were recently planted.

Total Area: 0.40 hectares.

Age of Vines: Planted in 2016.

Harvest: Middle of October.

Vinification: Vinification, with skin-contact fermentation for 15-20 days in vitrified cement tanks to enhance the character of the Nebbiolo grape and the freshness of the grapes from the younger vines.

Aging: Refinement in medium-capacity Slavonian oak casks — no barriques, in keeping with the house's traditionalist philosophy.

Tasting Notes

Color: Garnet red color with orange highlights after aging.

Bouquet: Fresh, delicate aromas of rose petal, red cherry, dried strawberry, and orange peel over subtle notes of tar, smoke, and sweet spice.

Palate: harmonious and moderately tannic, with the classic interplay of perfumed fruit, bright acidity, and fine-grained structure, finishing long and gently savory.

Alcohol: 14-14.5% (varies with vintage).

Serving Temperature: Serve at a 16-17°C (61-63°F) in a tall, fairly wide goblet.

Food Pairing

Pair with tajarin or mushroom risotto, roast chicken, duck, pork, braised rabbit, charcuterie, and medium-aged cheeses like toma or fontina.



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.