

PIEMONTE

FRANCESCO RINALDI
BAROLO

OVERVIEW | At more than eighty years old, Luciano Rinaldi is a charter member of Barolo's old school. He still makes his great Barolos from Cannubi and Brunate much as he did in 1938—except that he doesn't tread the grapes by foot himself, as he did back then. He still racks his wines as little as possible and always in accordance with the moon. Luciano's family started its own winery, Francesco Rinaldi, in 1906. But like his famous cousin Giuseppe, Luciano can trace his winemaking roots even earlier, to the legendary Barale- Rinaldi label that reigned supreme in Barolo in the late 1800's.

VINEYARD AREA: 10 hectares

ANNUAL PRODUCTION: 85,000 bottles

TOP SITES: Cannubi, Brunate

SOIL TYPES: gray silt-sand and marl

GRAPE VARIETIES: nebbiolo, dolcetto, barbera, grignolino

VINEYARD/CELLAR PRACTICES | Luciano Rinaldi, who today works with his niece, Paola, owns vines in six different Barolo crus. But the most important vineyards—producing Rinaldi's greatest wines—are in Brunate and Cannubi (which Luciano sometimes calls by their ancient names, Brunata and Cannubio). His Barolos from these sites are classic. The wine-making is impeccable; he is careful to eliminate any young lots of Nebbiolo that are too high in fixed acidity or that reveal any volatile acidity. With lengthy 25-30 day macerations, and long aging in 35-50 hl botti, his Barolos are consistently powerful, yet fine, and capable of long development in bottle.

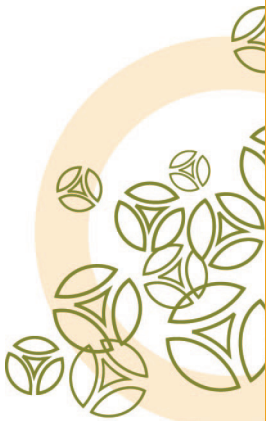
WINES |

Dolcetto d'Alba - 10 day fermentation in stainless followed by a few months in Slovenian botti.

Barolo - From vineyards located around the Barolo village of La Morra. Extended 20 day fermentation in stainless followed by around 3 years in Slavonian botti.

Barolo Brunate - The storied Brunate vineyard is among the finest vineyards in Barolo. Located on the southern border of the La Morra commune, part of the vineyard is located in the neighboring commune of Barolo. Extended 20 day fermentation in stainless followed by around 4 years in Slavonian botti. In top vintages, the wine benefits from at least ten to fifteen years of aging. In lesser vintages seven to eight years will allow the wine to develop.

Barolo Cannubio - The name Cannubio is derived from the Italian word for union, which best describes the rare hybrid of Barolo's two distinct soil types - Tortonian and Helvetian - marrying their respective characteristics of perfume and elegance with structure and concentration. The prestigious Cannubio vineyard lies where three communes of the appellation converge: Barolo, Castiglione Falletto, and La Morra. The vineyard extends north and eastward, overlooking the commune of Barolo. The reputation of the vineyard has become legendary, as the label of the oldest remaining bottle of Piemontese wine bears the name Cannubi 1752. The Rinaldi Cannubio is an uber-traditional Barolo with dark flowers, dense ripe fruit and big tannins. Extended 20 day fermentation in stainless followed by around 4 years in Slovenian botti.



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