

Pietro Rinaldi

*"San Cristoforo" Barbaresco DOCG*



Vineyard location: San Cristoforo in Neive

Fermentation: After pressing, fermentation in temperature-controlled stainless steel for 10 - 12 days. Frequent pumping over followed by malolactic fermentation then a transfer to oak barrels for refinement.

Aging: 16-18 months in large 25-hectolitre Slavonian oak barrels.

Grape varieties : 100% Nebbiolo

Exposure : South-East

Soil : Calcareous-clayey

Press Notes

Wine Enthusiast

2017

90 points

Tasting notes :

Intense ruby red color with garnet reflections. Floral aromas of rose and violet, as well as balsamic and mineral notes. Vibrant and elegant with a long, satisfying finish.



Sustainable

