

Pietro Rinaldi

*Barolo DOCG*



Vineyard location: Verduno

Fermentation: In temperature-controlled steel tanks for 10-12 days with numerous pumpovers and racking.

Aging: The wine is aged for 18 months in large oak barrels and once bottled it rests for at least 6-8 months before release.

Grape varieties : Nebbiolo

Altitude : 300m ASL

Exposure : South-West

Soil : Calcareous-clayey with white marl

Tasting notes :

Intense garnet red with orange reflections. Vibrant aromas of ripe fruit, small black fruits and undergrowth, blackberries and plums. Elegant and complex on the palate, soft tannins, with a fresh, long finish.

Press Notes

James Suckling

2018

91 points

