

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

Soil Calcareous-clayey

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.

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Wine Merchants

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