

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

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.

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Wine Merchants

www.banvillewine.com

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