



## FRANCESCO RINALDI

Piemonte, Italy



[www.rinaldifrancesco.it](http://www.rinaldifrancesco.it)

*"This is the inaugural vintage of a fun wine packed tight with red candy, watermelon, cranberry and other punchy red fruits that are not overly sweet. The Francesco Rinaldi & Figli 2022 Langhe Freisa has a powdered texture that lingers softly on the palate and is quite lovely all said and done. This is a terrific bottle to bring to your next trattoria dinner with shared appetizers or small plates. Great job to the team for this very pretty creation of just 1,800 bottles." 92 points, Monica Lerner, Wine Advocate (April 2024)*

*(Barolo Cannubi 2019) "Luminous bright red. Warm aromas of red cherry, dark plum, sweet spices, marzipan and candied violet. Plush, rich and pliant, showing terrific depth to its sweet red and dark fruit flavours, complicated by minerals, sandalwood and marzipan nuances. Quite large-scaled and very fruit-forward for a Cannubi from this estate, and surprisingly approachable now. Youthfully chewy but smooth tannins, outstanding length and a lusciously mouthcoating texture characterize the long sexy finish." 96 points, Ian D'Agata, Terroir Sense (April 2024)*

The traditionalist estate of Francesco Rinaldi e Figli is one of the greatest names in Piemonte. Located in the town of Barolo itself, the estate has a long and illustrious history in the region. It was founded in 1870, when Francesco Rinaldi inherited a vineyard and house in Barolo, inducing him to leave behind his work with the very large Mirafiore estate and set out on his own. His family at that time also had ties to the then greatest estate in the Barolo region, Barale-Rinaldi. Francesco was the cousin of Giuseppe Rinaldi, and together these two superb family wineries have marched down through time side by side, both upholding the unique, traditional style of Barolo that has also been championed by other great names in Piemonte, such as Bartolo Mascarello and Bruno Giacosa.

One hundred and thirty years later, much of the same techniques are still used in the Francesco Rinaldi cellar to produce some of Barolo's greatest wines. The estate is now run by Luciano Rinaldi's niece, Paola Rinaldi (a graduate of business school) with help from her sister Piera Rinaldi. They continue to make beautiful wines within the great traditions of Barolo, avoiding new oak, preferring long macerations, and aging in large Slavonian oak prior to bottling.

The two most stunning bottlings at Francesco Rinaldi e Figli are the single cru Barolos, Brunate (2 hectares) and Cannubi (2.4 hectares). Brunate, which lies on the border between La Morra and Barolo, and Cannubi are, without a doubt, two of Barolo's five greatest vineyards. Wines from the Brunate vineyard are prized for their depth, fragrance and brilliant balance, while those of Cannubi (the single greatest vineyard in the village of Barolo and the most famous and historic vineyard not just in Barolo but in Italy) are magically light and perfumed and perform particularly well in rainy years, for the high sand content of this particular site allows for excellent drainage. It is, like Brunate, a true grand cru in the real sense of the two words.

Code	Label name	Vintage	Alcohol	Closure type	Case size
<b>White Wine</b>					
FR3024	Gavi	2024	12.5%	Cork	6x0.75lt
<b>Red Wine</b>					
FR2023	Dolcetto D'Alba Roussot	2023	13.0%	Cork	6x0.75lt
FR1023	Barbera D'Alba	2023	14.0%	Cork	6x0.75lt
FR2322	Langhe Freisa	2022	14.0%	Cork	6x0.75lt
FR0120	Barolo	2020	14.5%	Cork	6x0.75lt
FR0219	Barolo Brunate	2019	14.5%	Cork	6x0.75lt
FR0319	Barolo Cannubi	2019	14.5%	Cork	6x0.75lt