



BARBERA D'ALBA

Piedmont, Italy

Francesco Rinaldi



www.rinaldifrancesco.it

Method & Production

The Barbera grapes for this wine come from south and southeast-facing vineyards in the communes of Barolo, La Morra e Novello from a total of 1.2 hectares. The wine grapes are fermented in thermo-controlled steel tanks on the skins for about 20 – 25 days. The wine is then racked and undergoes malolactic fermentation, before aging in medium-sized Slavonian oak barrels for 12 months. The wine spends a few months refining in bottle.

Tasting Notes

Francesco Rinaldi's Barbera d'Alba is a rich, ruby red colour with a purple hue. The aromas mirror the flavours on the palate, with delicious ripe red fruits of plums and sour red cherry. The bright acidity keep the ripe fruit from being too juicy and ensures the wine stays precise and well-poised but with a good roundness, whilst the tannins are soft and there is a lovely earthiness and hint of forest floor flavours on the long finish which add another layer to the flavour profile.

Food Matching

Perfectly matched with games dishes, roasts or rich tomato-based sauces.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
FR1024	Barbera D'Alba	Barbera	2024	14.0%	Cork	6x0.75lt	No	No	Yes	No