



# BAROLO

Piemonte, Italy  
Francesco Rinaldi



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

## Method & Production

A prolonged fermentation of about 20 days takes place in stainless steel tanks and after pumping the wine over the cap, when alcoholic fermentation is over, the new wine is decanted in large capacity Slavonian oak casks. Maturing takes place in wood for about 3 years. This wine is suitable for prolonged aging in bottle.

## Tasting Notes

Its color is ruby garnet red with slightly orange reflections after aging. The smell is ethereal, wide and embracing with scents of rose, violet and soft balmy notes. The taste is dry, severe, savory and harmonic.

## Food Matching

It matches very well with red meat, braised meat, game and cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
FR0118	Barolo	Nebbiolo	2018	14.5%	Cork	6X0.75lt	No	No	Yes	No