



## BAROLO BRUNATE

Piemonte, Italy

Francesco Rinaldi

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

### Method & Production

It comes from the nebbiolo vines which grow in the lands of "La Brunata" farm. The wine undergoes to a prolonged fermentation of about 20 days takes place in stainless steel tanks and, after pumping the wine over the cap and the alcoholic fermentation is over, the new wine is decanted in large capacity Slavonian oak casks. The wine mature in wood for about 4 years and is suitable for prolonged ageing in bottle.

### Tasting Notes

Austere and intense wine with a full and harmonious taste and delicate, elegant aromas.

### Food Matching

Beautiful match with red meat, braised meat, game and cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
<b>Red Wine</b>									
FR0215	Barolo Brunate	Nebbiolo	2015	14.0%	Cork	6X0.75t	No	No	No