



BAROLO CANNUBI

Piemonte, Italy

Francesco Rinaldi

www.rinaldifrancesco.it

Method & Production

The Nebbiolo grapes for this wine come from Cannubi Boschis and Cannubi. A prolonged fermentation of about 20 days takes place in stainless steel tank 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 at least 3 years. This wine is suitable for prolonged ageing in bottle.

Tasting Notes

Its colour is ruby garnet red with slightly orange reflections after ageing. The smell is ethereal, wide and embracing with scents of rose, violet and soft balmy notes. The taste is dry, severe, savoury 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										
FR0317	Barolo Cannubi	Nebbiolo	2017	14.0%	Cork	6X0.75lt	No	No	No	No