

Product Fact Sheet April 2024

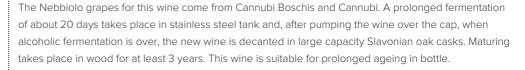


BAROLO CANNUBI

Piemonte, Italy Francesco Rinaldi

www.rinaldifrancesco.it

Method & Production



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	14.5%	Cork	6X0.75lt No	No	Yes	No

