



**MONTCALM**  
WINE IMPORTERS, LTD



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|-----------------------|---|
| WINERY                | Pietro Rinaldi  |
| WINE                  | Barbaresco DOCG San Cristoforo  |
| REGION                | Piemonte  |
| VARIETAL              | 100% Nebbiolo   |
| LOCATION OF VINEYARDS | Neive   |
| ORIENTATION           | South-East  |
| TYPE OF PLANTING      | Sustainable practises   |
| VINIFICATION          | Harvest taked place roughly during the first half of October. Pressing, fermentation in temperature-controlled stainless steel vats between 26-28°C for about 10-12 days, until fermentation is completed. After several racking and once malolactic is completed, the wine is transferred into oak barrels for ageing. |
| AGING                 | Aged in large 25-hl Slavonian oak barrels for 16-18 months.   |
| ALCOHOL CONTENT       | 14.5%   |
| TOTAL PRODUCTION      | 6,000 bottles   |
| OENOLOGIST            | Beppe Caviola   |
| NOTES                 | San Cristoforo is a single vineyard on a hilltop, a sub-zone which defines a special cru. The vineyard enjoys 360° sun exposure as is typical of hilltops in Piemonte (called <i>Bricchi</i> in the local dialect).   |

#### TASTING NOTES

Sustainably grown Nebbiolo sourced from a single vineyard. Barbaresco San Cristoforo is intense ruby red with garnet reflections. It reveals aromas of flowers such as rose and violet, with balsamic and mineral notes. Fresh on the palate with velvety tannins and an elegant style. Excellent with game, braised beef, hearty meat dishes, ravioli del plin or dishes served with white truffles from Alba.

#### ABOUT THE WINERY

Pietro Rinaldi is an artisanal winery located in Madonna di Como which lies 5 km from the city of Alba, right in the heart of the Langhe region. The current owners are Monica Rinaldi and her husband Paolo Tenino who have picked up the work started by Monica's great-grandfather Pietro in the 1920's. Monica and Paolo have devoted themselves to producing wines of distinction from the terroir, while striving to respect the traditions.

The estate owns **10 hectares** of vineyards located around Cascina 'Cicchetta': grape varieties grown are Dolcetto, Barbera, Arneis, Moscato and of course Nebbiolo (from 3 different clones used depending on the site). Monica and Paolo believe that high quality wines can only result through **sustainable practices in the vineyard**, so strict attention is paid to the cultivation of their grapes: the winery is certified by "The Green Experience" for environmentally low impact practices. The cellar has been recently built and is equipped with state-of-the-art technologies. Beppe Caviola is the consulting enologist.

[www.pietrorinaldi.com](http://www.pietrorinaldi.com)