



WINERY	Pietro Rinaldi
WINE	Barolo DOCG Monvigliero
REGION	Piemonte
VARIETAL	100% Nebbiolo
LOCATION OF VINEYARDS	Verduno, sub-zone of Monvigliero
ORIENTATION	South-West, 300mt asl
SOIL	Soft calcareous clay and marl
TYPE OF CULTIVATION	Guyot. 4,500 vines per hectare. Yields per hectare are 5,000/6,000kg obtained through cluster thinning.
TYPE OF PLANTING	Sustainable Farming
VINIFICATION	Harvest taken place roughly during the first half of October. Pressing, fermentation in temperature-controlled stainless steel vats between 26-30°C for about 10-12 days, until fermentation is completed. After several rackings and once malolactic is completed, the wine is transferred into oak barrels for ageing.
AGING	Aged in large oak barrels for 18-22 months, followed by a minimum of 6/8 months in bottle.
ALCOHOL CONTENT	14.5%
TOTAL PRODUCTION	4,000 bottles
OENOLOGIST	Beppe Caviola

TASTING NOTES

Sustainably grown Nebbiolo sourced from Verduno, in the cru vineyard of Monvigliero. A very elegant Barolo, Monvigliero is bright ruby red and offers intense ripe fruit aromas and the traditional nebbiolo scents of dried violets, licorice and balsamic notes. A wine of great longevity, it is excellent with the of the Piedmontese tradition, braised beef, wild boar and truffle-based dishes.

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