

## FRANCESCO RINALDI & FIGLI

### Barolo Cannubi 2017



#### Vineyards

In the municipality of Barolo.

#### Grape Variety

100% Nebbiolo for Barolo.

#### Surface Area

Cannubi Boschis 2.2 hectares; Cannubi 0.6 hectares.

#### Soil

This historical vineyard, among the most esteemed in the Barolo area, features a mixture of Tortonian and Helvetian soils from different geological eras, imparting a unique complexity and richness to the soil. The high sand content gives the wine an intense bouquet which is fruity when it is young, but which develops spicier tones as it evolves.

#### Year of Planting

Cannubi Boschis from 1967 to 1990, Cannubi in 2016.

#### Vinification

Fermentation takes place in temperature-controlled stainless steel tanks with automatic pump-over systems for a period of 25-30 days. The wine is refined for at least three years in large-capacity (5,000 liters) Slavonian oak barrels.

#### Characteristics

The taste is dry, moderately tannic, full-bodied and robust.

#### Serving Temperature

16-17 degrees C

TUOTTAJA

Francesco Rinaldi & Figli

MAA / ALUE

Italia - Piemonte

PULLOKOKO

0,75

HINTA

\*

\* hintatiedot näkyvillä vain kirjautuneille

**Tilaukset / orders :**

Tuomo Laitinen 040 761 4933 [tuomo.laitinen@careliawines.fi](mailto:tuomo.laitinen@careliawines.fi)

Kai Autio 0503525653 [kai.autio@careliawines.fi](mailto:kai.autio@careliawines.fi)