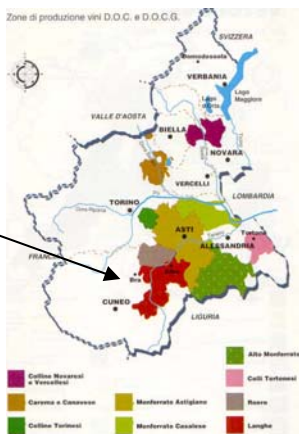


PIETRO RINALDI

WINERY PRESENTATION



ITALY →



Piedmont →



Madonna di Como

In the Piemonte region of Italy, in the hills of Madonna di Como, where in Roman times Como referred to the chorus of young dancers who performed to honor Bacchus, the Rinaldi vineyards were born.

In 1920, Pietro, Paolo and his son Constanzo, began working the family land in Madonna Di Como producing and aging Nebbiolo, Barbera, Dolcetto and superb Moscato wines. Four generations later, inspired by a family’s love for the old winemaking traditions and thus a passion for the land, the granddaughter, Monica Rinaldi along with her husband Paolo Carlo Tenino, began to cultivate and vinify grapes.

**THE SOIL**, typical of Langhe region is called Sant’Agata marl of fossil origin and sedimentary clay. As far as we know they do not own the vineyards.

**THE WINES:** The typical varieties of Langhe region. Dolcetto di Alba (Madonna di Como cru), Barbera Monpiano cru, Barbera di Alba Bricco Cicchetta cru, Argante Nebbiolo, Barbaresco (San Cristoforo di Neive), Moscato di Asti DOCG D’Ampess.

Red Wines	
<p><b>Dolcetto di Alba Madonna di Como:</b> The vineyard is called “Vigna Clara” and is located in the hamlet of Madonna Di Como. The vinification occurs at a controlled temperature according to the traditional method, then aged in stainless steel tanks.</p>	<p><b>Tasting profile:</b> Its color is ruby red with violet hues, while its vinous and fruity bouquet reveals elegant and complex hints on the palate.</p>
<p><b>Barbera Monpiano:</b> The vineyards are located in the Hamlet of Madonna di Como. This Barbera is aged for 6 months in French oak barriques using 30% new barrels and 70% second year barrels.</p>	<p><b>Tasting profile:</b> It is a pleasant full bodied wine with a ruby red colour; the taste is velvety, with spicy hints; on the palate it has an excellent persistence.</p>
<p><b>Barbera Bricco Cicchetta:</b> It is produced from a single vineyard situated on the top of a hill in the hamlet of Madonna Di Como. This Barbera is aged in Slavonian oak tonneaux for 12-14 months.</p>	<p><b>Tasting profile:</b> It is a wonderful dark red wine characterized by an extraordinary and rich texture. This outstanding wine has intense aromas of black fruits showing also an excellent and savory persistence.</p>

