AZIENDA AGRICOLA
PIETRO RINALDI

Barbaresco Docg

MASSIRANO

Color: intense ruby red with orange hue

Perfume: complex with hints of dry flowers, red berries and pipe tobacco, balsamic.

Taste: full bodied with dry yet soft tannins on the palate, harmonic, fresh and very persistent aftertaste.

Vine: 100% Nebbiolo

Cultivation area: the 45 years old vineyard is located in the Neive village, inside the Barbaresco DOCG production area. The south-east exposure favor the perfect grape ripening. The soil composition is mostly represented by limestone mixed with alternate layers of clay and calcareous minerals.

Trellising system: high espalier with single Guyot pruning system

Yield per hectare: 6500 kg/HA, with severe thinning of the fruits.

Harvest time: first couple a weeks of October, 100% manual.

Vinification: after the gentle crush with destemming, the fermentation takes place in stainless steel tanks with an automatic temperature control system for about 10/12 days at 28°C. During this time daily pump overs are applied to promote the selective extraction of the component. Once the fermentation is complete, the wine is transferred to another steel tank to start the malolactic fermentation. After a couple of weeks the final wine is transferred into oak casks to start the elevage.

Ageing: 16/18 months in used Austrian oak casks (25 hectoliters).

Life span of this wine: 10/15 years in optimal conditions

Serving temperature: 15°/16°C

Pairings: all the dishes from the piedmontese cooking tradition, braised veal, handmade stuffed pasta dishes with game ragu sauce, local aged soft cheese. Perfect with dishes dressed with the flavorful Alba white truffle.

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