

Rinaldi Barbera Appassimento

Azienda Agricola Rinaldi Vini

Italy - Piemonte

Color: intense ruby red.

Smell: hints of ripe red fruits, cocoa, tobacco and sweet spices.

Taste: it's complex, velvety and persistent.

Specifications

Wine Type	Red
Varietals	100% Barbera
Age of Vines	Average 25 years
Soil type	Limestone with Tufa layer
Vinification	Hand harvested. Then the bunches are set on racks to dry for 6 weeks. 20 days of skin contact maceration to extract the color without bringing too much tannins. > No oak, only stainless steel tanks.
Production	100 (9-liter cases)
Pairings	It is the ideal companion to red meats, beef stew, brisket and beef ribs and semi-hard cheeses. It is also delicious with a chocolate cake.

