

Rinaldi 2023



BARBERA D'ALBA DOC

Made from the grapes grown in the vineyards of Monforte d'Alba in Rinaldi, from which the wine gets its name, this Barbera has a distinct and powerful character, yet retains a pleasant freshness that gives it great drinkability.

Appellation: Barbera d'Alba DOC

Variety: Barbera

Vineyard of production: Rinaldi - Monforte d'Alba

Average age of vineyards: 57 years

Yield: 75 quintals per hectare

Winemaking: Crushing-destemming is followed by spontaneous alcoholic fermentation using indigenous yeasts. It is left in contact with the skins in stainless steel tanks at a controlled temperature, max 29-30° C (84-86° F), for 16 days. Dry racking and decantation follow, with transfer. It is stabilized with cold temperatures in order to avoid the use of clarifying products and filtration.

Malolactic fermentation: Entirely carried out immediately after alcoholic fermentation.

Aging: Bottling done in January 2025. It rests in the bottle at a constant temperature of 14° C (57° F) for two months before release.

First year of production: 1975

Bottles produced in 2023: 25,466

Tasting notes: Barbera is the grape variety that best expresses itself in hot vintages like this one, showcasing abundant fruit and roundness balanced by its naturally pronounced acidity. This is also thanks to the old vines at Cascina Rinaldi in Monforte d'Alba, historically cultivated by Marziano's maternal family. In the glass, it offers an intense deep purple color with violet reflections, along with aromas of plum, ripe black cherry, cherry, and strawberry. On the palate, it delivers a very warm and full entry, with a dense, fleshy texture, all refreshed by a delightful acidity and savoriness.

A Barbera of great structure, also ideal for long bottle aging.

Alcohol: 14.55 % ABV
Total acidity: 6.24 g/l
Dry extract: 28.90 g/l
pH level: 3.45
Polyphenols: 3379
Anthocyanins: 351



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