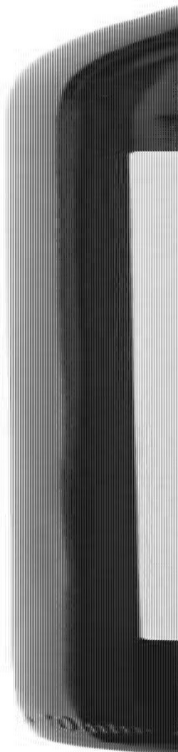


ALDO RAINOLDI
"Il vino come cultura"



PRODUCER PROFILE

Estate owned by: Rainoldi Family
 Winemaker: Aldo Rainoldi
 Total acreage under vine: 24
 Estate founded: 1925
 Winery production: 185,000 Bottles
 Region: Lombardia
 Country: Italy



Rosso di Valtellina DOC 2017

WINE DESCRIPTION

Rainoldi is Valtellina's Nebbiolo. The wines of Rainoldi pay homage to their ancestors through the terracing and carrying on the local viticultural tradition. A range of wines that glorify and honor the local culture, yet strives to innovate and improve, to diversify and offer a selection of high quality wines.

The winery was founded by Giuseppe Rainoldi in 1925, in the suburb of Casacce, near Chiuro in Valtellina, and was named after Giuseppe's son. Valtellina is a mountainous valley that stretches from East to West in Northern Italy. It is the second largest area in the world for of Nebbiolo. Here, the vine variety Nebbiolo - locally called Chiavennasca - can offer scented, highly elegant and ageable wines.

ABOUT THE VINEYARD

This wine is a blend of Nebbiolo from many small properties at a range of altitudes from 250m to 650m above sea level, encompassing some of the lowest vineyards in Valtellina.

WINE PRODUCTION

Rainoldi strives to produce top quality wine that respects both family tradition, and the environment. Each parcel is harvested based on its altitude in order to maintain the right ripeness, and is vinified separately in a newly installed high-tech winemaking cellar. Due to the extreme steepness of each parcel in Valtellina, grapes are hand harvested and then carried out by helicopter.

TASTING NOTES

A rich aroma with hints of flowers and fresh berries. On the palate it is well-balanced, fragrant, particularly drinkable.

FOOD PAIRING

The Rosso di Valtellina is a versatile wine, perfect to drink as an aperitif or matched with starters, first courses and young cheese.

VINEYARD & PRODUCTION INFO

Vineyard name:	many small vineyards in the municipalities of Ponte and Tresivio
Vineyard size:	2700 square meters acres
Soil composition:	Silt and Sand
Training method:	Guyot Arch-trained
Elevation:	820-2,130 feet
Yield/acre:	9.4 tons
Exposure:	Southern
Average Vine Age:	55 years
Harvest time:	October
First vintage of this wine:	1925
Bottles produced of this wine:	13,500

WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	14 days
Fermentation temperature:	77-90 °F
Maceration technique:	Pumpovers
Length of maceration:	7 days
Malolactic fermentation:	Yes
Fining agent:	Animal based
Type of aging container:	Barrels
Size of aging container:	26 hl, 56 hl, 115 hl
Age of aging container:	one to three years
Type of oak:	Slavonian & French
Length of aging before bottling:	5 months



Length of bottle aging: 3 months

ANALYTICAL DATA

Alcohol:	12.8 %
pH level:	3.7
Residual sugar:	<1 g/L
Acidity:	5.0 g/L
Dry extract:	27.2 g/L