



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

Nebbiolo Alpi Retiche IGT 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

Alpi means Alps: the mountainous chain in the North of Italy. Retiche means Rhaetic that are the portion of these Alps in Valtellina close to the Swiss border. This side of the Alps enjoys a complete Southern exposure that is ideal for winemaking.

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

Aroma rich in hints of flowers and fresh berries. In the mouth it tastes well-balanced, fragrant, particularly drinkable.

FOOD PAIRING

A versatile wine that can be enjoyed as an aperitif or matched with starters, first courses and young cheese.

VINEYARD & PRODUCTION INFO

Vineyard name: multiple small vineyards in the municipalities of Ponte and Tresivio
 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
 Harvest time: late October
 First vintage of this wine: 2006
 Bottles produced of this wine: 14,500

WINEMAKING & AGING

Varietal composition: 100% Nebbiolo
 Fermentation container: Stainless steel tanks
 Length of alcoholic fermentation: 14 days
 Fermentation temperature: 77 °F
 Length of maceration: 5 days
 Malolactic fermentation: Yes
 Fining agent: Animal based
 Type of aging container: Stainless steel tanks
 Size of aging container: 30, 50, 100 hl
 Length of aging before bottling: 5 months
 Length of bottle aging: 3 months

ANALYTICAL DATA

Alcohol: 12.5% ©2019 · Selected & Imported by Winebow Inc., New York, NY · winebow.com



pH level:	3.7
Residual sugar:	<1 g/L
Acidity:	5.1 g/L
Dry extract:	26.5 g/L