



ALDO RAINOLDI
"Il vino come cultura"



Grumello Valtellina Superiore DOCG 2015

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 Nebbiolo. Here, the vine variety Nebbiolo - locally called Chiavennasca - can offer scented, highly elegant and ageable wines.

ABOUT THE VINEYARD

Grumello is the name of a Middle Age castle that overhangs this particular sub-zone of the Valtellina Superiore district dating back to 13th century. This wine, with great personality and good body and structure, is meant to drink preferably at least three years after production.

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

Delicate aroma with strong hints of hazelnut. On the palate, it is well balanced and full bodied.

FOOD PAIRING

White and red meat and semi-mature cheeses.

VINEYARD & PRODUCTION INFO

Soil composition:	Silt and Sand
Training method:	Guyot Arch-trained
Elevation:	820-2,100 feet
Exposure:	Southern
Average Vine Age:	55
Harvest time:	between the second and the third week of October
First vintage of this wine:	1925
Bottles produced of this wine:	7,948

WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	14 days
Fermentation temperature:	77 °F
Maceration technique:	Punchdown and Pumpovers
Length of maceration:	10 days
Malolactic fermentation:	Yes
Fining agent:	Animal based
Size of aging container:	26 hl, 56 hl
Type of oak:	Slavonian and French oak
Length of aging before bottling:	18 months
Length of bottle aging:	6-9 months

ANALYTICAL DATA

Alcohol:	13.3 %
pH level:	3.6
Residual sugar:	<1 g/L
Acidity:	5.3 g/L
Dry extract:	28.1 g/L

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



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