



**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

**Inferno 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. Rainoldi offers a range of wines that glorify and honor the local culture while striving to innovate and improve.

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**

Inferno comes from the smallest and rockiest subzone of Valtellina Superiore. The name Inferno alludes to the extreme nature of this sub-zone. When the sun hits the steep terraced rocks in the summer, the angle of the terracing plus the heat absorption of the exposed rocks creates an extremely hot environment that is equated to hell.

**WINE PRODUCTION**

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, hazelnut, ethereal aroma. Dry, pleasantly tannic, lingering taste.

**FOOD PAIRING**

Inferno pairs very well with red meat, game and rich cheeses.

**VINEYARD & PRODUCTION INFO**

Soil composition:	Silt and Sand
Training method:	Guyot Arch-trained
Exposure:	Southern
Average Vine Age:	55 years
Harvest time:	between the second and third week in October
First vintage of this wine:	1925
Bottles produced of this wine:	21,300

**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
Type of aging container:	Barrels
Size of aging container:	26 hl, 56 hl, 115 hl
Type of oak:	Slavonian and French oak
Length of aging before bottling:	18 - 20 months
Length of bottle aging:	6 - 9 months

**ANALYTICAL DATA**

Alcohol:	12.5 %
pH level:	3.6
Residual sugar:	<1 g/L
Acidity:	5.3 g/L
Dry extract:	27.7 g/L



