



# Paola Rinaldi

Francesco Rinaldi

AT FRANCESCO RINALDI, a century-old estate in Barolo, another bastion of traditionally made Barolo, Paola Rinaldi, has run things since 1993. 'I'm not planning on change – I like the Barolo we make – but I did update our equipment and buy new barrels.'

A graduate of business school, Rinaldi began her career at the winery in 1990, learning on the job. She works closely with a local viticultural expert and with Fabio Gemme, her in-house winemaker, as well as with a consultant winemaker. Recently, her sister Piera also joined the estate, concentrating on administration but helping in the cellar if need be. 'The Langhe way of life,' laughs Rinaldi. 'In family-run wineries, everyone needs to know how to do everything.' More seriously, she adds: 'In small wineries, women don't just shake hands or wear

high heels: we actually make the wines, which to me is what counts. There is a part of me in every bottle I make.'

**One to try: Francesco Rinaldi, Cannubio, Barolo 2007 ★★★★★ 17.5**

£44.99–£49.99 **AG Wines, Astrum**

Good varietal character and typicity. Youthful, vivid aromas and flavours of red cherry, earth and violets. Sinewy, savoury finish. Cannubi is a great vineyard, but often disappoints – not here. **Drink: 2015–2032. Alc: 14%**

