

## FRANCESCO RINALDI BAROLO "BRUNATE"

This ultratraditional Barolo producer in Barolo is run by Luciano Rinaldi, who is in his 80s, along with his niece Paola. There are three versions of Barolo produced here: a regional Barolo, made from fruit from Barolo and La Morra; Cannubio, from the famous Cannubi hill and Brunate, from the cru that is located in both the Barolo and La Morra communes. Right away, you realize that the Brunate bottling from Francesco Rinaldi is a traditional, *botti*-aged Barolo by looking at the color, which is pale garnet, even light pink; this is about the lightest color you will ever see in a Barolo. This is a sensual Barolo that is anything but a fruit bomb, as the aromas are of cedar, dried herbs, oregano and dried cherry. Medium-full with an expansive mid-palate, this is supple and refined with polished tannins, very good acidity and very subdued wood notes. The finish is ultra long with excellent persistence and there is a distinct herbal character to this wine, both in the aromas and in the finish. This is a lovely expression of terroir and is routinely one of the three or four finest examples of Brunate Barolo. This wine shows beautifully upon release, but displays greater complexities with time in the bottle. The lighter vintages of this wine are at peak some 20 years after the vintage, while the finest offer great pleasure at 35-40 years after the harvest. **BRV**: 2008, 2007, 2006, 2005, 2004, 2001, 1999.