



**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



**Prugnolo Valtellina Superiore DOCG 2015**

**WINE DESCRIPTION**

Prugnolo is the Italian name of the Prunus Spinosa, or wild plum. This bush grows up close to the vineyards and its berries ripen close to harvest time. Grapes for this wine are grown at various altitudes, so they are harvested and vinified separately, depending on the altitude of the vineyard, allowing each grape to achieve its ideal ripeness.

**ABOUT THE VINEYARD**

In the northern Italian Alps, a patchwork of steeply terraced vineyards spans the northern side of a valley in Lombardy that stretches 25 miles east to west. The vineyards, all facing south, receive optimum sun exposure and are ideal for growing grapes. Winemaking here dates back to the first millennium and today, Valtellina is the only well-established and recognized wine region almost completely dedicated to growing and making Nebbiolo.

**WINE PRODUCTION**

Prugnolo is aged in 3-6 year old barriques for 15 months, then is bottle aged for 6-9 months before release. 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**

Typical Nebbiolo aroma with pronounced hints of plum, cherries and hazelnut. On the palate it is full-bodied and mouthfilling which makes it an extremely well-balanced, elegant wine since its youth.

**FOOD PAIRING**

This is a very versatile wine that can be paired with meat-based dishes and pastas.

**VINEYARD & PRODUCTION INFO**

Soil composition:	Silt and Sand
Training method:	Guyot Arch-trained
Exposure:	Southern
Average Vine Age:	55
Harvest time:	end of October
First vintage of this wine:	1998

**WINEMAKING & AGING**

Varietal composition:	100% Nebbiolo
Prefermentation technique:	Cold maceration
Time on its skins:	48-60 hours
Fermentation container:	Stainless steel tanks
Fermentation temperature:	50-54 °F
Maceration technique:	Punchdown and Pumpovers
Length of maceration:	10 days
Malolactic fermentation:	Yes
Fining agent:	Animal based
Type of aging container:	Barriques
Size of aging container:	225 hl
Age of aging container:	Three to Six years old
Type of oak:	French
Length of aging before bottling:	15 months
Length of bottle aging:	6-9 months

**ANALYTICAL DATA**

Alcohol:	12.8 %
pH level:	3.6
Residual sugar:	1.0 g/L
Acidity:	5.6 g/L



Dry extract:

28.9 g/L