

**FRANCESCO RINALDI & FIGLI – BAROLO DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA – LE BRUNATE – IMBOTTIGLIATO ALL’ORIGINE DAI VIGNETI DI PROPRIETÁ DA FRANCESCO RINALDI E FIGLI – ALBA – ITALIA      14% 2009**

**COLOUR:** garnet red

**FLAVOURS:** blackberries, plums, carob, goudron, liquorice, talc, chocolate. Black pepper, leather and rose

**TASTE:** strong alcoholic dryness and warm sensation at the first time; tannic astringency and bitter final in a second moment; the gustative aromatic persistency is about 7/8 seconds

**PAIRING:** tenderloin with truffle

- The succulence of the meat is compensating for the alcoholic dryness and for the astringency of the wine
- The sweet tendency of the meat is counterbalancing the bitter sensation of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** there is no reason to doubt about the high quality of Barolo wine: it covers the palate with its typical elegance and it confirms that the choice of this wine has been rational and perfectly guessed