



## Cantina del Pino Barbaresco Albesani

**Appellation:** Barbaresco, Albesani Cru

**Type:** Red, dry

**Varietal:** 100% Nebbiolo

The Cantina del Pino Albesani Barbaresco is rich, round and enveloping.

### Tasting Notes

**Color:** Ruby red.

**Bouquet:** Ripe berry, game, leather and anise.

**Taste:** Intense flavor, a hint of violets, strong tannins and there is a dark red fruit flavor with additional notes of spices, dried flowers and the intensity of the fruit covers the tannins. With time the wine gains power and intensity.

**Serving suggestion:** It is best served at 16°-18° C (60-65° F).

### Pairing

Pairs well with beef, pork, chicken, pheasant, roast goose, stuffed pasta in the piemontese-style, mushroom or truffle dishes and aged cheeses. Great with risotto.

### Vineyard Notes

**Vineyard:** The Albesani sits on the Santo Stefano hill. It has a specific microclimate that causes more light on its grapes with more clay in the soil. This brings out a much stronger flavor than the Ovello vineyard. It has a little less sand than the Ovello.

**Elevation:** About 300 meters (1,000 feet) a.s.l.

**Exposure:** Southern.

**Soil:** Calcareous limestone, with white sandy veins and some red clay.

**Area:** 1 hectare/2.45 acres.

**Viticulture:** Average age of productive vines is 40 though they range in age from 35 to 70 years old.

### Winemaking Notes

**Vinification:** Vinified at 26°C/78°F for 30 days on the skins during maceration..

**Stabilization:** Natural with no filtering of the wines.

**Aging:** 2-years in Oak, 18-months in bottle before release.

**Cellaing:** Properly preserved at a steady temperature of 14°-15°C, laid down, in the dark, this wine can keep its characteristics for 20-30 years.



*Cantina del Pino is the birthplace of Barbaresco. Domizio Cavazza, director of the Royal Enological School in Alba from 1888-1913 made his home on the Ovello hill and was responsible for the creation of the Barbaresco wine cooperative that became Produttori del Barbaresco. Cavazza celebrated the birth of his first son by planting what became a well-known landmark in the region, a large Mediterranean pine tree. The estate began to be known as the cascina del pino or "winery of the pine." The Vacca family were also instrumental in the development of the Produttori del Barbaresco. Adriano Vacca's grandfather purchased Cantina del Pino from the Cavazza's family, and for many years they sold grapes to, and made wine for the Produttori. In 1997, Adriano and Renato Vacca, father, and son, decided to produce their own wine. Sadly, Renato passed in March of 2020. His wife Franca, who joined the Cantina in 2013, carries on the tradition of excellence and operates the winery now.*