



VINITY
WINE COMPANY

Cantina del Pino

Barbera d'Asti Superiore

Appellation: Barbera d'Asti Superiore DOCG

Type: Red, dry

Varietal: 100% Barbera

The very best grapes from Franca Miretti's Asti vineyards. Barbera d'Asti Superiore must have an alcoholic strength of at least 12.5% by volume, and be aged for at least 14 months, 6 months of which stored in oak or chestnut barrels.

Tasting Notes

Color: Deep red-purple.

Bouquet: Aromas of ripe black cherry, plum, goudron*, and some pepper. .

Taste: It has the typical high acidity of a Barbera d'Asti with medium-low tannins, and an elegant mouthfeel leading to a dry, spiced finish.

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

Pairing

Pairs well with beef, pork and chicken. Great with risotto. *Goudron is a warm, ethereal, intense note that pleasantly recalls the aroma of tar.



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.