



VINITY
WINE COMPANY

Cantina del Pino Barbaresco

Appellation: Barbaresco

Type: Red, dry

Varietal: 100% Nebbiolo

Made of 100 % Nebbiolo grapes grown in the hills overlooking Barbaresco.

Tasting Notes

Color: A light ruby red.

Bouquet: A delicate perfume reminiscent of dark cherry and black pepper with a hint of tobacco from a fine cigar. Underlying all of this is a distinctive fragrance, soft and delicate reminiscent of violets that enhances and improves with aging.

Taste: Elegant and fully ripe it has a wonderful structure and balance. When young, this wine is velvety and harmonious and easily and gracefully ages. A cellar-worthy wine.

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

Pairing

Pairs well with beef, pork and chicken. Great with risotto.

Vineyard Notes

Vineyard: Located high in the hills overlooking the Barbaresco Tower, the village and the Tanaro River. Langhe sub-region.

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

Exposure: South, southwest exposure.

Soil: Calcareous marl limestone.

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

Total Surface: 2 hectares/4.9 acres.

Winemaking Notes

Harvested: Beginning of October.

Vinification: Vinified at 26°C/78°F for 30-40 days on the skins during maceration. Malolactic fermentation complete.

Stabilization: Natural with no filtering of the wines.

Aging: 2-years in oak, 1-year in bottle before release.

Cellaring: 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.*