



## Cantina del Pino Barbaresco Gallina

**Appellation:** Barbaresco, Gallina Cru, Neive

**Type:** Red, dry

**Varietal:** 100% Nebbiolo

Barbaresco Gallina is the most muscular and powerful of Cantina del Pino's crus.

### Tasting Notes

**Color:** Ruby red with garnet-orange rim.

**Bouquet:** Dark fruit, spice, herbs and distinct mineral notes of crushed rock and salt-air.

**Taste:** The aromatics are confirmed on the palate. This is rich for Barbaresco while still representing the typicity of the region. A fruit-forward joy.

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

### Pairing

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

### Vineyard Notes

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

**Soil:** Neive is more sandy with less limestone and clay than Barbaresco. The Gallina Cru has is rich in clay unlike the rest of Nieve. This, and the sandy soil gives this wine it warmth, fullness, and distinct minerality.

### Winemaking Notes

**Harvested:** Beginning of October.

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

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

**Aging:** 2-years in oak, 18-months 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.*