



# VINITY

WINE COMPANY

## Cantina del Pino Langhe Nebbiolo

**Appellation:** Langhe Nebbiolo DOC

**Type:** Red, dry

**Varietal:** 100% Nebbiolo

The fruit is all from Barbaresco and the wine has all the fruit and spice characteristic of a traditional Barbaresco, but it is meant to be consumed young. In spite of its youthful liveliness the wine is complex and smooth with good structure and balance of fruit and tannins.

### Tasting Notes

**Color:** Garnet red

**Bouquet:** Distinctive fragrance, soft and delicate reminiscent of violets that enhances and improves with aging as well as berries.

**Flavor:** A well balanced wine, that displays rich fruit tones (red berries and cherries) and fine tannins.

**Alcohol:** 14%

**Serving Suggestion:** It is best served at 16° - 18° C or 60-65° F.

### Pairing

Pairs well with beef, pork and chicken.

### Vineyard Notes

**Vineyards:** Each vintage we select a batch of Nebbiolo grapes from our vineyards, including the younger ones, to be destined to become Langhe Nebbiolo.

**Growing Area:** Towns of Barbaresco and Neive.

**Altitude:** 250m to 290m above sea level.

**Exposure:** East and West

**Soil:** High concentration of calcareous marl with sandy veins.

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

**Area:** One hectare/2.45 acres

### Winemaking Notes

**Vinification:** Destemmed grapes. Alcoholic fermentation at controlled temperature. Duration of skin contact approx. 7 days.

**Malolactic Fermentation:** Completed in steel tanks. Fermentation at 28°C/82°F for 7 days on the skins, malolactic completed,

**Aging:** 9 months steel.

**Bottled:** 8000 Bottles



*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.*