



VINITY
WINE COMPANY

Cantina del Pino Barbaresco Ovello

Appellation: Barbaresco DOCG, Ovello Cru

Type: Red, dry

Varietal: 100% Nebbiolo

Tasting Notes

Color: Intense ruby red.

Bouquet: An edge of pomegranate with a soft scent of prune, wild forest berries, a note of mint and violets. Overall, intense and characteristic of the Ovello Cru.

Taste: Elegant flavor with good tannins, soft and silky, balanced with fresh acidity and an intriguing scent of balsamic. Dry and full-bodied.

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

Pairing

Beef, game and stews such as beefsteak, lamb, veal, rabbit, wild boar and deer. The wine has a strong flavor and should be paired with tasty meats and powerful sauces; often combined with white truffle. Well paired with wild poultry as well as strong flavored cheeses such as Parmigiano Reggiano, or aged Gouda and Cheddar.

Vineyard Notes

Vineyard: The Ovello Cru is on the top of hills above the Tanaro River right next to the Cantina del Pino. The elegance and intensity of this wine is conferred by the perfectly situated location of the vineyard at the top of the Cru.

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

Exposure: South-southwestern.

Soil: Calcareous limestone, with white sandy veins.

Area: 2 hectares/4.9 acres.

Viticulture: Average age of productive vines is 70 years old..

Plant Density: 3500 plants per hectare.

Winemaking Notes

Harvested: Beginning of October.

Vinification: 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.