



VINITY  
WINE COMPANY

## Cantina del Pino Barbaresco

### Overview

- The Vacca family has farmed these slopes since the 1920s, but it took until 1997 for Renato Vacca to step out from the Produttori del Barbaresco cooperative and bottle under his own name. A blend of the estate's three historic crus — Ovello, Albesani, and Gallina — this is 100% Nebbiolo, fermented partly with whole clusters, then aged 24 months in large Slavonian botti. Traditional in method, precise in execution.

**Appellation:** Barbaresco DOCG

**Type:** Red, dry

**Varietal:** 100% Nebbiolo

### Winemaking and Vineyard Notes

**Vineyard site:** 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 range from 35-70 years old.

**Total Surface:** 2 hectares/4.9 acres.

**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.

### Tasting Notes

**Color:** Light to medium ruby red, with garnet reflections developing with age.

**Bouquet:** Perfumed and nuanced — cassis and dried cherry paired with an important floral character of rose potpourri and iris root. Spring flowers, sage, and savory spice, with hints of black truffle and orange zest emerging with air.

**Palate:** Elegant and polished, gliding across the palate with a lean to midweight mouthfeel. Red berry fruit and orange zest are framed by notable, well-integrated tannins and balanced acidity. Structured yet graceful, built for the long haul.

**Serving Temperature:** 16°-18° C (60-65° F).

### Food Pairing

Braised beef, veal, and truffle-forward dishes. Also excellent with aged cheeses, mushroom risotto, and traditional Piedmontese fare like brasato al Barolo or agnolotti.



**Cantina del Pino** is a historic Barbaresco estate named for the towering pine tree planted in 1886 by Domizio Cavazza, the "father of Barbaresco" himself. The Vacca family has farmed these slopes since the 1920s, but only began bottling under their own name in 1997, when Renato Vacca stepped away from the region's famed cooperative. Sourced from three legendary vineyards—Ovello, Albesani, and Gallina—their Nebbiolo-driven wines are traditional, patient, and terroir-focused: understated in youth, extraordinary with age. Today, Franca Miretti carries the estate's quiet, uncompromising legacy forward.