



VINITY
WINE COMPANY

Cantina del Pino Barbaresco "Albesani"

Overview

- A single hectare on the Santo Stefano hill in Neive — that's the whole of Albesani. The site catches more light than anywhere else in the Vacca family's holdings, and the soil runs to red clay over calcareous limestone shot through with white sandy veins. Less sand than Ovello, more clay, more sun. The vines average forty years, with some pushing seventy. Fruit comes in at the start of October and spends thirty days on the skins, then two years in oak and eighteen months in bottle before release. Nothing is filtered on its way out.

Appellation: Barbaresco DOCG

Type: Red, dry

Varietal: 100% Nebbiolo

Winemaking and Vineyard Notes

Vineyard: The Albesani sits on the Santo Stefano hill; its specific microclimate that imparts more light on its grapes and the soil is richer in clay in the soil.

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

Exposure: Southern.

Soil: Calcareous limestone, with white sandy veins and some red clay.

Area: 1 hectare/2.45 acres.

Viticulture: 35 to 70 years old.

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

Stabilization: Natural with no filtering of the wines.

Aging: Two 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.

Tasting Notes

Color: Ruby red.

Bouquet: Ripe berry, game, leather and anise.

Palate: Intense and enveloping; dark red fruit, violets, dried flowers and spice; substantial tannins carried by fruit weight, gaining power with age.

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

Food Pairing

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



On the Ovello hill above Barbaresco stands a pine tree planted by Domizio Cavazza, the agronomist who made the first wine ever labeled Barbaresco. Giuseppe Vacca bought the property from his friend in the 1920s and renamed it for that tree, which still stands today. Four generations later, the family works some of the oldest vines in the appellation. Renato Vacca left the Produttori del Barbaresco cooperative to launch the estate's own label in 1997; since his death in 2020, his wife Franca has carried the work forward — traditional, unfiltered, and rooted in place.