



VINITY
WINE COMPANY

Cantina del Pino Barbaresco Gallina

Overview

- In a region famous for restraint, Gallina is the generous sister. Younger vines — still fully mature, but less weathered than the storied Ovello — pour riper fruit into this wine, layering cherry and raspberry into a framework of rose, black pepper, and crushed mineral. Grown on limestone marl soils at just 250 meters, in the heart of the Barbaresco hills, these grapes ripen with a generous hand.

Appellation: Barbaresco DOCG

Type: Red, dry

Varietal: 100% Nebbiolo

Winemaking and Vineyard Notes

Vineyard: Gallina Cru, commune of Neive — one of the smallest and most select production Barbarescos, planted with younger vines

Elevation: 250 meters

Soil: Limestone marl and silty soils

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.

Vinification: Temperature-controlled fermentation; maceration on skins for 20–30 days (standard for the house style); malolactic fermentation completed.

Aging: 24 months in large 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 with garnet-orange rim.

Bouquet: Broad and complex, with intense aromas of ripe red fruit, floral notes of rose and violets, enriched by nuances of spices, tobacco, and chocolate — pure cherry and raspberry; rose, black pepper, graphite, and herbs add detail.

Palate: 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: 16°–18° C (60–65° F).

Food Pairing

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



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.