



VINITY
WINE COMPANY

Cantina del Pino Barbaresco Ovello

Overview

- Atop of the Ovello hill, above the Tanaro River, stands the pine tree that gives this estate its name — planted the day Domizio Cavazza's son was born, on the very ground where the first wine ever labeled "Barbaresco" was made in 1894. The Vacca family has farmed this cru ever since. Seventy-year-old vines, rooted in calcareous limestone laced with veins of white sand, climb the highest, coolest corner of the appellation.

Appellation: Barbaresco DOCG

Type: Red, dry

Varietal: 100% Nebbiolo

Winemaking and 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.

Harvested: Beginning of October.

Vinification: At 26°C/78°F for 30 days on the skins during maceration. Malolactic process completed.

Fermentation: Spontaneous with native/indigenous yeasts.

Aging: 24 months in oak, followed by 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: 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.

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

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

Food Pairing

Beef, game and stews: veal, rabbit, wild boar and deer. Often combined with white truffle. Well paired with wild poultry as well as aged cheeses such as Parmigiano Reggiano or Castelmagno.



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.