



Cantina del Pino Dolcetto d'Alba

Overview

- A single hectare in the hills above the village of Barbaresco, looking out over the old tower and down to the Tanaro. East and west exposures at 300 meters, calcareous limestone laced with white sandy veins, and vines averaging forty years — some pushing seventy. Serious ground for a wine that wears its seriousness lightly. Five days on the skins, nine months in steel, no filtration. Nothing added, nothing subtracted, nothing dressed up.

Appellation: Dolcetto d'Alba

Type: Red, dry

Varietal: 100% Dolcetto

Winemaking and Vineyard Notes

Vineyard: Sits at 300 meters and has an east and west exposure, located in the hills overlooking the iconic Barbaresco tower, the village and the Tanaro river. Within the Langhe sub-region.

Area: 1 hectare/ 2.45 acres

Soil: Calcareous limestone with white sandy veins.

Viticulture: Average age of productive vines is 40 though they range in age from 35 to 70 years old.

Vinification: At 28°C/82°F for 5 days on the skins during maceration. Malolactic fermentation complete.

Alcohol: 13% by volume.

Aging: 9 months in stainless steel

Stabilization: Natural with no filtering of the wines

Aging Capacity: Properly preserved at a steady temperature of 14°-15°C, laid down, in the dark, this wine can keep its characteristics for 5-7 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

Open it for pizza, pasta in tomato sauce, salumi, or bruschetta with basil and garlic. Lovely with chickpeas and spinach, and surprisingly good with salmon carpaccio.



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