



VINITY
WINE COMPANY

Cantina del Pino Langhe Nebbiolo

Overview

- This is Nebbiolo straight from the Ovello cru — the very ground where Barbaresco was born — but here it's left untouched by wood, fermented and finished entirely in steel to keep every ounce of its brightness intact. No two years in an oak barrel waiting patiently. No cellar sentence. Just fruit, allowed to be exactly what it is.

Appellation: Langhe Nebbiolo DOC

Type: Red, dry

Varietal: 100% Nebbiolo

Winemaking and Vineyard Notes

Growing Area: Towns of Barbaresco and Neive — most of the fruit sourced from the Ovello cru, with additional plots.

Altitude: 250m to 290m above sea level.

Exposure: East and West

Soil: High concentration of calcareous marl with sandy veins.

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

Area: One hectare/2.45 acres

Vinification: Destemmed grapes. Alcoholic fermentation at controlled temperature. Duration of skin contact approx. 7 days.

Malolactic Fermentation: Completed in steel tanks. Fermentation at 28°C/82°F for 7 days on the skins, malolactic completed,

Aging: Eight months in stainless steel, no oak.

Production: 8,000 Bottles

Tasting Notes

Color: Bright ruby red

Bouquet: Fruity and spicy, with the fresh, floral, and mineral character typical of Ovello-sourced fruit. Crushed red berry fruit, cinnamon, and floral accents.

Palate: Complex and smooth, with good structure of fruit and tannins — a lovely mid-palate richness with forward fruit, floral, savory, and mineral nuances emerging on the finish.

Alcohol: 14%

Serving Suggestion: It is best served at 16° - 18° C or 60-65° F.

Food Pairing

Classic Piedmontese fare — pasta with meat ragù, veal, roasted or grilled poultry, charcuterie, and semi-aged cheeses.



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.