

TECHNICAL SHEET- CANTINA DEL PINO

WINE	BARBARESCO 2011 ALBESANI
VARIETY	100% NEBBIOLO
TOTAL SURFACE	1 HECTARES / 2.45 ACRES
EXPOSURE	SOUTH
SOIL	SOIL CALCAREOUS LIMESTONE WHITE SANDY VEINS AND SOME RED CLAY
VINIFICATION	FERMENTATION AT 26°C/78°F FOR 30 DAYS ON THE SKINS. MALOLACTIC COMPLETED. 14,5% ALC BY VOL
AGING	24 MONTHS IN OAK + 18 MONTHS IN BOTTLE
BOTTLING	DECEMBER 2013
TOTAL PRODUCTION	2.000 BOTTLES
VINTAGE CHARACTER	The 2011 had a rainy Spring followed by sunny warm days . This caused an early bud breaking, followed by dry and sunny days with cooler temperatures at night time. The Nebbiolo riped earlier than normal reaching full maturation at the end of September. The 2011 is a full bodied Barbaresco with elegance and power , balanced acidity and soft tannins that suggest a beautiful potential for aging.
VINEYARD CHARACTER	The Albesani vineyard is south exposed: therefore the maturation was completed slightly earlier. The soil presents more clay than in the Ovello vineyard. The Nebbiolo clones 146 and 36 express in this vintage an excellent power and ripe fruits.
LONGEVITY	20 YEARS