

TECHNICAL SHEET- CANTINA DEL PINO

WINE	BARBARESCO 2011 OVELLO
VARIETY	100% NEBBIOLO
TOTAL SURFACE	2 HECTARS / 4.9 ACRES
EXPOSURE	SOUTH, SOUTH-WEST
SOIL	CALCAREOUS LIMESTONE WHITE SANDY VEINS
	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	5.000 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	We own the section of the Ovello vineyard that is at the very top of the hill, with plenty exposure from south to south-west. The high elevation and exposure to wind from the open valley, along with the persistent fog from the Tanaro river at the base of the hill, combine to greatly influence the microclimate. The 70 year old vines are expressing the terroir with a Barbaresco with distinct elegance and vibrant minerality. In 2011 vintage, the Barbaresco Ovello is displaying more freshness and a brighter acidity than the other single vineyards that we vinified.
LONGEVITY	20 YEARS