

TECHNICAL SHEET- CANTINA DEL PINO

WINE	BARBARESCO 2011
VARIETY	100% NEBBIOLO
TOTAL SURFACE	2.5 HECTARES / 6.13 ACRES
EXPOSURE	EAST – WEST - SOUTH
SOIL	CALCAREOUS LIMESTONE WHITE SANDY VEINS
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	13.000 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.
VINEYARDS	This bottling is the assemblage of 4 cuvés vinified as single vineyard : STARDERI, ALBESANI, GALLINA, OVELLO. We believe that the distinctive character of each vineyard brings to this wine a great complexity and an excellent expression of a classic Barbaresco, with structure, supple tannins, complex aromatic profile and delicious fruit. The 2011, with its warm climate, gives a generous and expressive Barbaresco, pleasant to drink already in its earlier years.
LONGEVITY	20 YEARS