

PUNSET

CAMPO QUADRO BARBARESCO DOCG

Barbaresco DOCG

WINERY OVERVIEW: Marina Marcarino of Punset produces an authentic and fine Barbaresco style of wine. Destined to be an engineer by a family in the construction business, Marina rebelled and headed to the vineyards on their 17ha estate overlooking Neive; following in their footsteps of her grandmother, also a 'contadina'. Trained in viticulture, she turned the property organic in 1982, certified in 1993.

Marina Marcarino describes herself: "My philosophy is to make outstanding wines; organic growing shouldn't compress the winery in a corner deserved to particular producers, almost a gate. I personally believe that a certified organic wine should just give additional warrantee of quality for consumers. But I like to be in comparison with conventional growers and with their wines, to show how it is possible to cultivate and obtain high quality products respecting nature, environment and ourselves."

GRAPE VARIETY: 100% Nebbiolo

VINIFICATION: Grapes are picked by hand and spontaneously fermented, maceration lasts over three weeks keeping the hat wet. The wine is raked from skinst when sugar level is still around 7 grams/liter, without pressing. Fermentations, alcoholic and malo-lactic, end together in cement tanks. The wine lays in new french barriques for 3 months of time and follows refining in barriques and tonneaux of different ages and usage for periods of three months each, racking the wine at least 6 times during the complete refining time. This is not a rule, as some vintages require longer aging. So we leave the wine deciding.

COLOR: Intense red

NOSE: Floral and complex at the same, berry notes combined with chocolate, spices, herbs and light mint.

TASTE: Elegant and structured features intense color, complex aroma and a large accompanying mild side and even floral aromas, with spices, chocolate, butter is a continuous evolution towards a highly intriguing olfactory heritage that is only a preamble to the pleasant taste. Is an extremely complex Barbaresco that in the early years of life is very affable, while boasting a remarkable longevity.

SERVICE: The right serving temperature is that of the living room, 18-20 degrees, to enhance its characteristics. Barbaresco is traditionally the companion of main courses but due to its delicate aromas find a proper link with risotto and pasta dishes and tasty with all the cheese. Someone also outlines a pairing with desserts made with chocolate.

TRIVIA: Field Framework is a vineyard of just over an acre, with southern exposure, situated at an altitude of 450 meters. Only the best selection of the grapes harvested in this vineyard Barbaresco field becomes Framework.

ORGANIC: Certified by Ecocert Italia

REGION: Village of Neive in Piedmont, Italy

APPELLATION: Barbaresco DOCG

ALCOHOL: 14%

