

PUNSET

BARBARESCO RISERVA

Barbaresco

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, in owned vineyards. They are gently crashed and left starting fermentation spontaneously; must ferments with skin contact at about 25°C of temperature as long as possible, even 5 weeks, with traditional methods of holes in the hat, to extract as much as possible maintaining elegance and harmony. Fermentation and refining process take place in cement tanks. Then the wine refines in Slavonian oak casks of medium size for at least 18 months, however each vintages follows its personal way and aging could last even 3 years before getting to bottle. Realizing time always considers a refining in bottle same of wood aging.

COLOR: Ruby red with garnet tones.

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

TASTE: Harmonious, warm and velvety, with a typical freshness, almost a balsamic note.

ORGANIC: Certified by Ecocert Italia

PAIRING NOTES: The right serving temperature is that of the living room, 18-20 degrees, to enhance their caratteristiche. Il 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 pairing with desserts made with chocolate

REGION: Village of Neive in Piedmont, Italy

APPELLATION: Barbaresco DOCG

ALCOHOL: 13.5%



CAMPAGNA FINANZIATA AI SENSI
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