

PUNSET

BARBERA D'ALBA DOC

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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% Barbera

VINIFICATION: Selected organically grown grapes picked in owned vineyards are harvested by hand. They are gently crashed and left starting fermentation spontaneously; the must ferments with skin contact at about 25°C of temperature. Fermentation and ageing process take place in cement tanks. Bottling time is always during warmer times, to allow this wine showing its best character.

COLOR: Ruby red

NOSE: Fruity notes of cherry and blueberries, intense and complex.

TASTE: Fruity, it deeply confirms what promised in the nose. The wine is round, pleasant and well balanced, with good acidity and clean finish.

ORGANIC: Certified by Ecocert Italia

PAIRING NOTES: Ideal with meats or cheeses, served at 16-18 ° C.

REGION: Village of Neive in Piedmont, Italy

APPELLATION: Barbera d'Alba DOC

BOTTLING: Manufacturer (Cooper): Tonneaux Gamba, Age of Barrel: 2 years, Type of Wood: French Oak Aging Time: 6 months

ALCOHOL: 13%

