



FARMING

Biodynamic, Organic

VARIETALS

Nebbiolo

FEATURES

Cork, Vegan

ABV

14%

AVAILABLE SIZES (L)

0.750



Punset

Langhe Nebbiolo

ITALY, PIEDMONT, LANGHE



WINERY OVERVIEW

The Punset farm is in Neive, in the heart of the Langhe in Piedmont, on top of a hill that overlooks the historic capital. Punset derives its name from the Piedmontese dialect and has legendary origins: historically, the Counts of Castelborgo would use this name, which means “beautiful hill,” to describe their lands that emerged from the mists of autumn fog and could be admired from their castles.

The company is led today by Marina Marcarino who was destined for the vineyards since childhood. Exuberant, curious, and hyperactive, unable to find any kindergarten teachers brave enough to endure, Marina spent time with her grandmother who chose an unusual way to keep her granddaughter engaged. She led Marina to the country by opening the doors of a culture linked to the timing and methods of working the earth.

The deep bond with the land was strengthened further in 1982; during university, Marina was struck by organic farming, where she saw a new and authentic way to work with a deep knowledge that stems from the principles of absolute naturalness and a bond of mutual respect. Despite this, the initial impact of the practices in the vineyard proved to be very tough and the first crop was completely lost. Despite the setback, Marina pushed forward with a strong determination to persevere in her choices.

At the end of the ‘80s, the technical expertise in the field of wine was enhanced thanks to a period of overseas commercial training for Marina. This training was important for her growth as manager of Punset. Marina began formally converting the property to organic farming, rejecting the use of all kinds of pesticide and chemical products, and embracing the philosophy of Masanobu Fukuoka, also called “agriculture of not doing,” the ideal that the farm is perfectly integrated into nature as is. Even in the cellar, the philosophy of “letting the vineyard speak” omits the use of selected yeasts and enzymes to allow the fruit to express the terroir of the vineyards.

Marina is an advocate for organic and biodynamic farming through her active participation in several organizations within Barbaresco DOCG. In 2004, Marina connected Punset with other Italian wineries of the same thought, founding the Vintesa Italian Wines Consortium which was created as “the understanding between organic winemakers.”

Her family estate has been passed down through 4 generations, but making wine was a family hobby before Marina took over. The estate has remained ancillary to the region of Nieve, thanks to its commitment to assume an identity of its own and a new dignity.

VINEYARD

17 ha vineyard. Punset derives from piedmontese dialect and has legendary origin: it seems that historically the Count of Neive gave this nickname, which literally means “beautiful hill,” to describe his lands emerging from the autumn fog, which he admired from his castle. The vineyards have been owned by the Marcarino family since distant times.

A conscious, demanding choice and immediately regulated with the organic certification. Over the years Marina Marcarino, who is responsible for all production, is finalizing agronomic methods that make minimal use of treatments based on copper and sulfur, preferring biodynamic preparations, and sharing the philosophy of agronomic Masanobu Fukuoka: the “agriculture of not doing.” Vineyards are kept totally green and limited use of mechanization in the soil characterizes this farm, perfectly integrating into nature. Through recovering the environment, the ecosystem has been completely rebalanced. Today natural flowering, insects and small wild animals contribute to the fertility of the vineyards.

VINIFICATION

The grapes, grown according to organic farming methods, are carefully selected and harvested by hand, in perforated boxes and crushed by removing the stems. Like every other estate red, fermentation takes place spontaneously, thanks to indigenous yeasts, in cement tanks. Fruity aromas characterize this wine, which only in some vintages has a short stay in large barrels but is usually aged in cement until bottling. Langhe DOC Nebbiolo wine is produced according to organic farming methods and certified through Ecograppo Italia. Its vinification is made according to natural techniques, using only indigenous yeasts.

TASTING NOTES

The ruby red color with garnet highlights accompanies pleasant aromas of red berry fruits and floral aromas of rose and violet, intense and harmonious. The fruity aroma is also very evident to the taste sensation, characterized by a dry and clean finish.

