



Punset

Barbaresco

THE ESTATE The Punset estate has produced wine for five generations, but it wasn't until 1964 that it was bottled and labeled for commercial sale by the father of Marina, the current winemaker.

As a women winemaker in Piedmont, Marina Marcarino could be considered a rare exception to the male dominated wine culture in this traditional region. But add to that the fact that she first took over the estate in 1982 and just five years later decided to convert the vineyards to organic viticulture, and one might expand this description to all of Italy, if not Europe.

That said, she appears born to do this. As a child she was let loose in the vineyards with her grandmother to burn off excess energy (seems she was frequently "disciplined" in kindergarten for not being able to sit still). Marina's early childhood provided a clue to the independent spirit she would display later on.

"In the beginning of my experience as a winemaker, there was a lot of influence of short fermentation, hot temperature and small oak that made wines ready but died in a very short time. I started to make wine with the idea of some aromas and taste that are tied to the time I was a baby when we were forced to taste the wine because it was considered a food and so important for our growth and for our experience. "

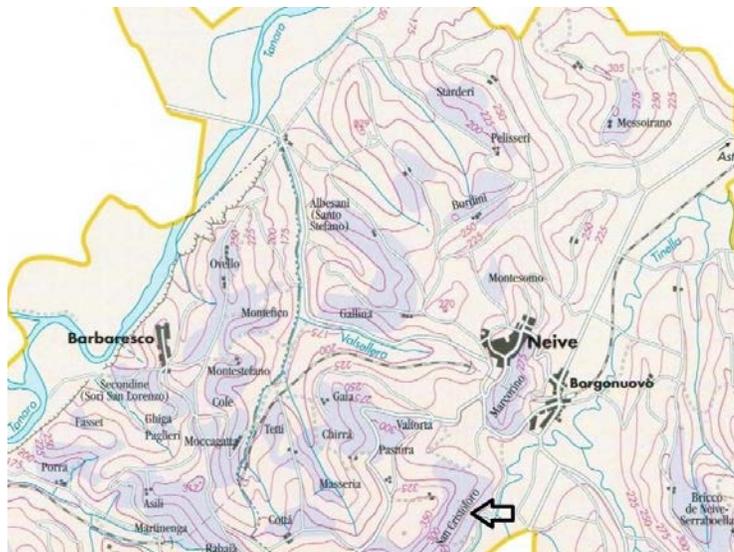


Thus, during a time when many of Barolo and Barbaresco's producers were moving away from tradition and making wines that could be consumed earlier, she not only stuck to traditional winemaking but succeeded in transforming the entire family farm to organic farming while garnering international praise and attention for the wines.

TERROIR The soil is typical for Barbaresco: infertile clay and limestone, infused with iron. The Marcarino Nebbiolo vineyards are located in the commune of Nieve at nearly 300 meters in elevation, and on a steep 45° slope. The majority of the family's twenty hectares is planted to Nebbiolo, their specialty.

FARMING Punset has obtained organic certification in the EU (Ecocert) and United States (USDA). Some biodynamic methods also used.

GRAPES 100% Barbera.



WINEMAKING All grapes are hand harvested. Fermented with native yeasts in concrete vats. Transferred to 2500L Slavonian oak botti where it stays for at least 18 months before bottling, and many times much longer. The wine then spends an equal amount of time in bottle. Marina only releases the wine when she believes it is ready, which sometimes means releasing a more recent vintage before the one that came previously. Bottled unfiltered.

TASTING NOTES Classic Nebbiolo notes of rose and tar as well as dried cherry, mocha, ripe plum and plum skin. More elegance than power, with the 2007 providing a larger hit on the fruit side and showing less tannin at this point.

FOOD PAIRING Rabbit ravioli, lamb, risotto with truffles.