

Punset

Barbera d'Alba

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.

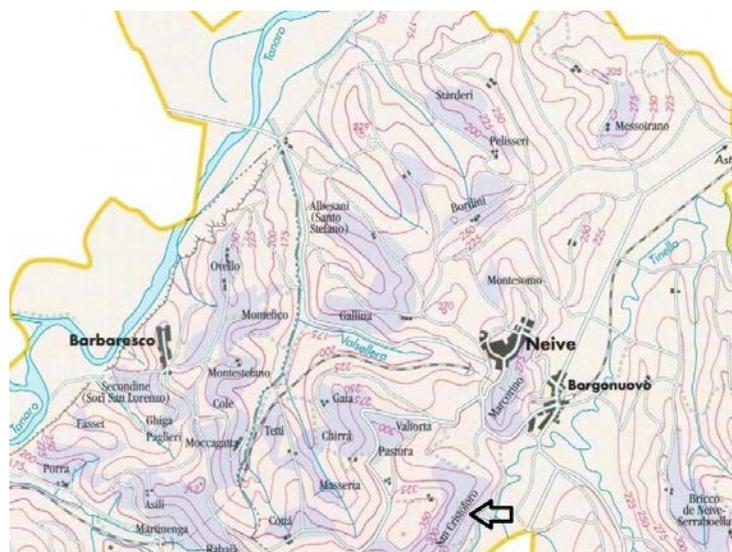
As a women winemaker in Piedmont, Marina Marcarino could be considered a rare exception to the male dominated wine culture in this traditional region. But add to that the fact that she first took over the estate in 1982 and just five years later decided to convert the vineyards to organic viticulture, 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 vineyards are located in the commune of Nieve at nearly 300 meters in elevation. The majority of the family's twenty hectares is planted to Nebbiolo, but the Barbera comes from the same site, and is situated slightly lower on the slope.



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. Racked and held in concrete until bottling a few months later. Bottled unfiltered.

TASTING NOTES Aromas of red berries, cherry and violet which follow on the palate. A lively and fresh wine with pleasant acidity and supple texture.

FOOD PAIRING Pizza, chicken dishes and polenta with fontina.