



LANGHE NEBBIOLO

DENOMINAZIONE DI ORIGINE CONTROLLATA



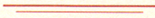
**GROWN IN BARBARESCO AND AGED SIX MONTHS IN
LARGE BARRELS, CAN AGED AS WELL AS BE
ENJOYED NOW.**

**THIS WINE HAS ALL OF THE FRUIT AND SPICY
CHARACTERISTICS OF THE TRADITIONAL BARBARESCOS
BUT IT IS MEANT TO BE CONSUMED YOUNG.
COMPLEX AND SMOOTH WITH GOOD STRUCTURE OF
FRUIT AND TANNINS.**



DOLCETTO D'ALBA

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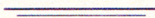
**"THE CANTINA DEL PINO DOLCETTO HAS SPLENDID
PERFUME WITH RUBY AND GARNET COLORS
WITH A FINESSE AND AN INTENSE AND
INTERESTING NOSE...
JAMMY FLAVOR AND A HINT OF BLACK PEPPER AND
SOFT BACKGROUND OF MINERAL"**

**BOUQUET OF FRESH SUMMER FRUIT WITH GOOD
ACIDITY AND A FULL ROUND FINISH THAT MAKES
THIS WINE PERFECT FOR SERVING WITH FOOD.**



BARBERA D'ALBA

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**RIPE PLUM AND FRESH CHERRY FLAVORS ARE SUP-
PORTED BY NICE MINERAL TANINS WHICH GIVE THIS
WINE GREAT ELEGANCE.**

**LET IT OPEN AND IT BECOMES SUCCULENT WITH A
LOVELY LONG FINISH. THIS WINE WILL AGE NICELY,
BUT IT IS SO DELICIOUS IT IS ALMOST TOO TEMPTING
TO PASS UP DECANTING IT NOW.**



LANGHE FREISA

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**THIS SLIGHTLY FRIZZANTE WINE IS BRIGHT, CRISP AND
MEDIUM BODIED AND IS REFRESHING AND
SILKY SMOOTH ON THE PALATE WITH
A NICE BLACKBERRY FINISH.**

**IT IS A PERFECT SUMMER WINE, SERVE SLIGHTLY
CHILLED, IT CAN BE PAIRED WELL WITH FOOD OR
SERVED ALONE AS AN APERITIF.**

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