

ACQUERELLO

Wine Maker Series Presents:



Cantina del Pino has long been one of our favorite wineries in Barbaresco. Proprietor Renato Vacca is one of the hardest-working and most humble men in the Langhe. He is first a farmer, but his winemaking prowess keeps him striving to improve and evolve.

Cantina del Pino was founded in 1997 after many years of selling their prized grapes from the Ovello vineyard to the Produttori del Barbaresco. In the beginning the wines were made in small barriques, but over time Renato has moved away from them in favor of large, older casks. Regardless of style, the wines have always spoken of a sense of place. Starting with the 2005 vintage, Renato purchased a piece of land in the Albesani vineyard, right next to the historic vines that yielded some of Bruno Giacosa's famed Santo Stefano Barbarescos. This vertical will show the elegance, finesse, and minerality of the Ovello vineyard next to the structure, concentration, and fruit of the Albesani vineyard.

It has been nearly ten years since Renato was last at Acquerello and we have been hiding older vintages deep in the cellar specifically for this occasion.

Wednesday, May 3rd 2017



**Here is the Tentative
Wine Lineup:**

Dolcetto d'Alba 2015

**Barbaresco 'Ovello' 2012
Barbaresco 'Albesani' 2012**

**Barbaresco 'Ovello' 2009
Barbaresco 'Albesani' 2009**

**Barbaresco 'Ovello' 2007
Barbaresco 'Albesani' 2007**

**Barbaresco 'Ovello' 2005
Barbaresco 'Albesani' 2005**



This evening will be priced at \$275 per guest for the dinner and wines plus tax and 20% gratuity. Bookings for the event will have a 72 hour cancellation policy.

Wine dinners begin at 6:30pm in our Gold Room with a standing reception followed by a seated dinner.

The menu is created to pair specifically with these wines, so please notify us in advance of any dietary restrictions.

Please email info@acquerello.com or contact Teresa Wagner, Director of Operations, on Tuesday-Saturday at (415) 567-5432 to secure your reservation.