

# Cascina Luisin Barbaresco Riserva

## THE FACTS

**COUNTRY:** Italy

**REGION:** Piedmont

**APPELLATION:** Barbaresco

**CEPAGE:** 100% Nebbiolo

**WINEMAKING:** Maceration on the skins for approximate 10 weeks. During first 90 days in cement cisterns with frequent racking for good extraction of color. During remaining days with a more delicate racking in order to extract all noble tannins.

Malolatic fermentation and maturation in Slavonian oak barrels of 40hl for an optimal development before and after bottling.

**AGING:** 36-48 months in Slovenian oak casks

## THE STORY

The Minuto family, of which Cascina Luisin's current proprietor Roberto Minuto is the eighth generation, have been producing and selling their own wines since the 1860s, when they would lug demijohns up to the market in Turin via oxcart. Under the guidance of Luigi Minuto, the family began estate-bottling in 1913, becoming one of the two first estates in the zone to do so, and when brothers Mario and Lorenzo (Roberto's grandfather) split their holdings in 1952, Lorenzo retained the original winery, which sits in the middle of the renowned Rabajà cru in Barbaresco. Cascina Luisin produces nervy, expressive, highly traditional wines from some of Barbaresco's greatest sites, releasing only when Roberto and his father deem the wines ready.

## THE SELLING POINTS

**SUSTAINABILITY:** Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation

