



## Azienda Agricola Punset

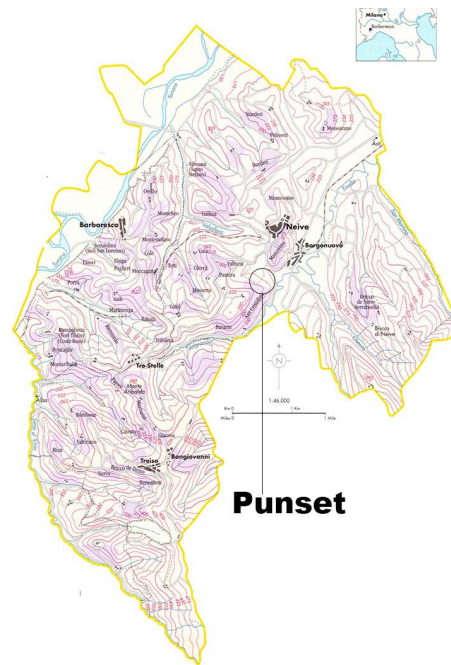
Barbaresco, Piedmont, Italy

### History of the Winery

The name “Punset” comes from the Piemontese dialect and translates to “beautiful hill” or “point”. It is composed of 20 hectares, located on a hill facing the village of Neive within the Neive Crus of Basarin and S. Cristoforo, and has been in the Marcarino family for many years. Lorenzo Marcarino, father to current owner and winemaker Marina, commercialized the estate in 1964 and ran things until the early 1980s, at which point Marina took over at the age of 20, against the wishes of her parents, who wanted her to pursue a career in engineering. Marina was resolute, and studied enology instead of engineering. She made a deal with her parents that if she ran the estate for a year and was able to turn a profit, they’d let her continue. Almost as soon as Marina took over, she converted the estate immediately to organic farming. She was a trailblazer in this time period not only for that reason, but also just by being a female winemaker, something that is still fairly rare in Italy, with a study conducted as recently as 2018 reporting that about 25% of Italian wineries are run by women. She completed her conversion by 1987 and applied for certification (the first year this was possible in Italy, officially) and received full certification by 1993, becoming the oldest certified organic vineyard in the area. Since that point, Marina has leaned into biodynamic practices also, and the agronomic philosophy of Masanobu Fukuoka, also known as “the agriculture of doing nothing”. She prefers biodynamic preparations to copper and sulphur treatments, and plants cover crops between all her vines to encourage biodiversity and beneficial insect populations.

Today, the winery also features solar panels to further Marina's commitment to sustainability. Marina is an active member in many local winemakers' organizations, where she advocates for sustainability and stewardship of the land, while paying respect to tradition. She also started Consorzio Vintesa in 2004, an organization of like-minded wineries in Italy who promote organic Italian wines across the world as a group.

[Here is a link to a wonderful interview with Marina where she speaks in detail about her history, process, and wines.](#)



## JS & Punset

Punset was our very first Italian direct import, and we are honored to represent these wines. They already had a reputation in the Oregon market for their story and quality, and we are proud to continue that legacy. We look forward to meeting Marina and her family in 2024!

## Viticulture

- Certified organic since 1993, practicing organic since 1982
- Some biodynamic preparations are used, as well as Fukuoka methods
- Vineyards are planted with cover crops and tilling is very minimal
- The estate is 20 contiguous hectares on the Punset hill, planted to Nebbiolo, Barbera, Dolcetto, Arneis, Favorita, and Cortese.
- 100% hand harvested
- The Punset estate is one of the highest in elevation in Barbaresco, with the peak of the hill at about 300m in altitude.
- Vines are planted at many different aspects but share similar soils across the estate, bluish limestone marls that are common across this area of Barbaresco

## Vinification

- 100% spontaneous fermentation with indigenous yeasts
- No fining or filtration
- Low so2 for all wines
- Lower-tier wines are fermented and aged in large concrete tanks
- Barbarescos ferment in large concrete tanks and are aged in old Slovenian barrels

# Wines

## **Langhe DOC Arneis 2021**

The grapes are harvested by hand and placed in perforated crates to ensure the best conservation until the fermentation begins. About 50% of the grapes are destemmed, and begin to ferment spontaneously with indigenous yeasts with their skins. After a few days, the wine is racked off of the skins and combined with the juice from the press juice. Fermentation takes place slowly at a temperature of 18°-19° C. Alcoholic fermentation is followed by malolactic fermentation, in vintages that allow it. This is followed by batonnage on the fine lees for 7-8 months. After this it is bottled and released the summer or fall after harvest.

## **Dolcetto d'Alba DOC Superiore 2020**

After manual harvest, the grapes are destemmed immediately and pressed. The musts ferment spontaneously with indigenous yeasts for about a week, with frequent pumping over and periodic delestages. After racking, malolactic fermentation concludes the vinification process. The wine is then aged in cement tanks for 24 months, followed by about 6 months of refinement in the bottle before release.

## **Barbera d'Alba DOC 2021**

After the latest possible harvest to ensure peak ripeness, grapes are destemmed immediately and pressed. Fermented spontaneously in cement. After a gentle racking, malolactic fermentation takes place. The wine is then aged in cement tanks for a few months until "the first warmth" of spring, when it is bottled.

## **2021 Langhe DOC Nebbiolo**

Grapes are destemmed and pressed immediately after harvest. Spontaneously fermented with indigenous yeasts in cement tanks. After completing malolactic, it is briefly aged. In some years, the wine remains in cement throughout its fermentation and aging; in others, it sees a short stay in large old barrels.

## **2015 Basarin Barbaresco DOCG**

This wine is produced according to traditional and natural methods exclusively with grapes cultivated with organic methods in the area of MeGA Basarin in the municipality of Neive. Spontaneously fermented with indigenous yeasts in cement. The wine is macerated for at least four weeks, and then is placed in traditional Slovenian oak barrels where it ages for at least 24 months. It is bottled in the summer and is further bottle aged before release to the market.

## **2014 Campo Quadro San Cristoforo Barbaresco DOCG Riserva**

This Barbaresco is the result of a careful selection of grapes from the Campo Quadro vineyard, located in the San Cristoforo sub-zone of Neive. From the highest vineyard site on the Punset estate, with the shallowest topsoil. The fermentation takes place spontaneously with indigenous yeasts and the vinification follows particular techniques, with a tumultuous fermentation, partly done with the cap completely submerged. After pressing, the wine has a short stay in new wood followed by periods in wood of different ages characterized by frequent rackings that lead to a pleasant and balanced wood influence. The time spent in barrel depends on the vintage, varying from fifteen to thirty-six months. The wine is further bottle aged before release, and this aging period is at least equal to the time spent in barrel.