



PRODUCER PROFILE

Estate owned by: Italo Stupino
 Winemaker: Claudio Roggero
 Total acreage under vine: 65
 Estate founded: 1964
 Winery production: 20,000 Bottles

Castello di Neive Montebertotto 2023

WINE DESCRIPTION

The story of Castello di Neive Arneis is a love story. In the mid 70's, Italo Stupino, a producer of magnificent red wines, decided to produce a white wine for his wife that did not like red wines. The chosen grape was Arneis.

With the help of Professor Eynard, Italo Stupino began researching with 20 different clones of what local farmers called "Arneis." The experimentation started in Italo's Montebertotto vineyard and after 3 years, in 1981, the clones that gave the best results were selected and identified as CN15, CN19 and CN32.

Today, 1000 hectares of this grape are planted in Piemonte. 80% of those vineyards are still planted with the original clones selected at Montebertotto making Italo Stupino the de facto Godfather of Arneis!

TASTING NOTES

Fresh with an elegant characteristic nose. Fresh and dry on the palate with a hint of almond on the finish. Serve with appetizers, vegetables, fish, rice, pasta.

VINEYARD & PRODUCTION INFO

Vineyard name:	Montebertotto
Vineyard size:	3.7 hectares
Soil composition:	marl-calcareous
Training method:	guyot
Elevation:	250 m feet
Exposure:	south/southeast
Year vineyard planted:	1977, 1981, 1990, 2010
Harvest time:	end of August
First vintage of this wine:	1982
Bottles produced of this wine:	20,000

WINEMAKING & AGING

Varietal composition:	100% Arneis
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	20 days days
Fermentation temperature:	64 °F
Length of maceration:	4-6 hours days
Malolactic fermentation:	no
Fining agent:	gelatin, cellulose panel and microfiltration
Type of aging container:	stainless steel
Size of aging container:	7000
Length of aging before bottling:	3 months
Length of bottle aging:	3 months
Prefermentation technique:	cold maceration with dry ice
Total SO2:	100 mg/L

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.2
Residual sugar:	3.5 g/L
Acidity:	6 g/L