



PRODUCER PROFILE

Estate owned by: Italo Stupino
Winemaker: Claudio Roggero
Total acreage under vine: 65
Estate founded: 1964
Winery production: 60,000 Bottles
Region: Piemonte
Country: Italy

Castello di Neive Barbaresco 2014

WINE DESCRIPTION

The grapes for this wine come from some of the most-respected vineyards in the Barbaresco DOCG (Gallina, Messoirano, Valtorta, and a part of Santo Stefano). It is made from 100% Nebbiolo grapes grown on vines that average 30 years of age. The grapes for this wine are pressed and then allowed to mature in wooden vats for 2 years to smooth the tannins and develop the wines' complex flavors.

TASTING NOTES

Medium garnet in color, aromas of red fruits and cassis are complemented by delicate hints of licorice, smoke, and caramel. The tannins in this wine are central to the mouth feel, yet they are neither astringent nor tight...in other words, a perfect example of the Neive style.

FOOD PAIRING

Pairs well with meat-based raviolis, mushroom-topped pork saltimbocca, and elegant filet mignon dishes.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Barbaresco DOCG
Vineyard name:	The Gallina, Messoirano, Valtorta, and Santo Stefano vineyards
Vineyard size:	20
Soil composition:	Calcareous
Training method:	Guyot
Elevation:	825 feet
Vines/acre:	1,400
Yield/acre:	3.2 tons
Exposure:	Southern / Southwestern
Year vineyard planted:	1964-1967; 1970; 1971; 2001
Harvest time:	end of September
First vintage of this wine:	1971
Bottles produced of this wine:	60,000

WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12 days
Fermentation temperature:	82 °F
Maceration technique:	Pumpovers, aeration, and delestage
Length of maceration:	12 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels and stainless steel tanks
Size of aging container:	35 HL
Age of aging container:	10 years
Type of oak:	French oak: Allier
Length of aging before bottling:	2 years
Length of bottle aging:	6 months
Total SO ₂ :	80 mg/L

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.5
Residual sugar:	1 g/L
Acidity:	5.5 g/L