## CASTELLO DI NEIVE



#### PRODUCER PROFILE

Estate owned by: Italo Stupino
Winemaker: Claudio Roggero
Total acreage under vine: 65
Estate founded: 1964
Winery production: 6,000 Bottles
Region: Piemonte
Country: Italy

# Castello di Neive Barbera d'Alba Superiore 2016

## WINE DESCRIPTION

The Superiore version of Castello di Neive's Barbera d'Alba is only produced in the best vintages and represents a selection of the best Barbera grapes from their Marcorino vineyard. Here, they follow strict green harvesting (removal of immature bunches) and plant only on southfacing slopes thus yielding a wine of great ripeness. It is made from 100% Barbera grapes and serves as a reminder of Barbera's potential. After fermentation, this wine is aged for at least 1 year in oak barriques (225-L French oak barrels) to round out the wine.

#### TASTING NOTES

Deep ruby red, intense aromas of black fruits and licorice complement chocolate, mocha, and hints of Ti-Tree oil. Great acidity and well-integrated oak lead to great structure and a long finish.

#### FOOD PAIRING

Pairs well with roast beef, Espagnole sauces, spicy ricotta cheeses, and even lamb curries.

## VINEYARD & PRODUCTION INFO

Production area/appellation: Barbera d'Alba DOC
Vineyard name: The Marcorino vineyard

Vineyard size: 2

Soil composition: Calcareous Marl

Training method: Guyot
Elevation: 825 feet
Vines/acre: 1,600
Yield/acre: 3.6 tons

Exposure: Southern / Southwestern

Year vineyard planted: 2004
Harvest time: September
First vintage of this wine: 1985
Bottles produced of this wine: 6,000

## WINEMAKING & AGING

Varietal composition: 100% Barbera
Fermentation container: Stainless steel tanks

Length of alcoholic fermentation: 10 days Fermentation temperature: 82 °F

Maceration technique: Racking, Pumpovers, and Aeration

Length of maceration: 10 days Malolactic fermentation: Yes

Type of aging container: Barriques and Stainless steel tanks

Size of aging container: 225 L

Age of aging container:

Type of oak:

Length of aging before bottling:

Length of bottle aging:

Cone-Four years

French: Allier

12 months

6 months

