



## PRODUCER PROFILE

Estate owned by: Italo Stupino  
Winemaker: Claudio Roggero  
Total acreage under vine: 65  
Estate founded: 1964  
Winery production: 8,000 Bottles  
Region: Piemonte  
Country: Italy

## Castello di Neive iCortini 2015

### WINE DESCRIPTION

Growing up, Italo's favorite wine was his father's "Cuvée Privée." This wine, which was served at family gatherings and made from grapes bought from the then current owner of the castle—a Count Guido Riccardo Candiani, was sourced from a vineyard (i Cortini) right next to the Castello di Neive. To pay tribute to his father's memory and this wine, Italo continued making a pinot nero from the i Cortini plot once his family purchased the castello. Made from 100% Pinot Nero, the grapes are gently pressed and then matured in barriques for 1 year.

### TASTING NOTES

Light ruby in color, aromas of cherries and cranberries awaken the senses while undertones of earth, smoke, and tobacco lurk under the surface. Delicate tannins and a light body make this a finessed but structured wine.

### FOOD PAIRING

Pair this wine with pizza, white cheese sauces, light vegetable stews, and Tortilla Española.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Langhe DOC
Vineyard name:	The i Cortini vineyard
Vineyard size:	3
Soil composition:	Marl
Training method:	Guyot
Elevation:	750 feet
Vines/acre:	1,520
Yield/acre:	3.6 tons
Exposure:	Southern
Year vineyard planted:	1988-2008
Harvest time:	August
First vintage of this wine:	1994
Bottles produced of this wine:	8,000

### WINEMAKING & AGING

Varietal composition:	100% Pinot Nero
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	8 days
Fermentation temperature:	82 °F
Maceration technique:	Racking, Pumpovers, and Aeration
Length of maceration:	8 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques and Stainless steel tanks
Size of aging container:	225 L
Age of aging container:	One-Four years
Type of oak:	French
Length of aging before bottling:	9 months
Length of bottle aging:	6 months
Total SO <sub>2</sub> :	85 mg/L

### ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.5
Residual sugar:	1 g/L
Acidity:	5.3 g/L