



PRODUCER PROFILE

Estate owned by: Italo Stupino
 Winemaker: Claudio Roggero
 Total acreage under vine: 65
 Estate founded: 1964
 Winery production: 2,500 Bottles
 Region: Piemonte
 Country: Italy

Castello di Neive Basarin 2020

WINE DESCRIPTION

The Dolcetto d'Alba Basarin is named for the high-quality vineyard from which its grapes originate. It is made from 100% Dolcetto grapes which typify the food-friendly, easy-drinking yet quality-minded wines of this region. The grapes for this wine are pressed and then allowed to mature for 6 months in a stainless steel tank to preserve Dolcetto's fresh qualities.

TASTING NOTES

Deep ruby-red in color, aromas of black and purple fruits complement undertones of mocha, cocoa, and licorice. Smooth tannins and integrated alcohol make for a smooth and elegant wine that can be consumed with a wide variety of foods.

FOOD PAIRING

Pairs well with pizza, Bolognese sauces, and gnocchi.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Dolcetto d'Alba DOC
Vineyard name:	The Basarin vineyard
Vineyard size:	3.7
Soil composition:	Calcareous
Training method:	Guyot
Elevation:	886 feet
Vines/acre:	1,600
Yield/acre:	3.2 tons
Exposure:	Southern
Year vineyard planted:	1971-1996
Harvest time:	September
First vintage of this wine:	1975
Bottles produced of this wine:	2,500
Average Wine Age:	35

WINEMAKING & AGING

Varietal composition:	100% Dolcetto
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:	Stainless steel tanks
Length of aging before bottling:	6 months
Length of bottle aging:	6 months
Total SO ₂ :	80 mg/L

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.4
Residual sugar:	1 g/L
Acidity:	5.3 g/L
Dry extract:	25 g/L