



PRODUCER PROFILE

Estate owned by: Italo Stupino
 Winemaker: Claudio Roggero
 Total acreage under vine: 65
 Estate founded: 1964
 Winery production: 12,000 Bottles
 Region: Piemonte
 Country: Italy

Castello di Neive Santo Stefano Barbaresco 2020

WINE DESCRIPTION

The Barbaresco Santo Stefano is the result of an ethereal combination of the ideal terroir with the perfectly-suited Nebbiolo grape. This wine shows all the characteristic elegance of Barbaresco with the complexity and richness for which Santo Stefano is known. The Nebbiolo grapes for this wine are grown in the Albesani sub-appellation inside Barbaresco, in the single vineyard of Santo Stefano, which is owned entirely by Castello di Neive.

TASTING NOTES

Deep garnet in color, intoxicating aromas of purple fruits and wild flowers are underscored by notes of cherries, roses, and baking spices. On the palate, it is elegant, with a long spicy finish. This wine manages to be weightless and intoxicating at the same time.

FOOD PAIRING

Pairs well with slow-roasted beef, demi-glaces, grilled pork and apples, and Beef Wellington.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Santo Stefano vineyard
Vineyard size:	17
Soil composition:	Calcareous
Training method:	Guyot
Elevation:	825 feet
Vines/acre:	1,400
Yield/acre:	2.8 tons
Exposure:	Southern / Southwestern
Year vineyard planted:	1963; 1970; 1971; 2001
Harvest time:	October
First vintage of this wine:	1971
Bottles produced of this wine:	12,000

WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12 days
Fermentation temperature:	82 °F
Maceration technique:	Racking, Pumpovers, and Aeration
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:	6 years
Type of oak:	French
Length of aging before bottling:	2 years
Length of bottle aging:	1 year
Total SO ₂ :	110 mg/L

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.4
Residual sugar:	1 g/L
Acidity:	5.5 g/L
Dry extract:	24.6 g/L