



PRODUCER PROFILE

Estate owned by: Italo Stupino
Winemaker: Claudio Roggero
Total acreage under vine: 65
Estate founded: 1964
Winery production: 7,500 Bottles
Region: Piemonte
Country: Italy

Castello di Neive Barbera d'Alba Superiore 2021

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 south-facing 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 barrels (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

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:	7,500

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:	One-Four years
Type of oak:	French: Allier and tronçais
Length of aging before bottling:	12 months
Length of bottle aging:	6 months
Total SO ₂ :	88 mg/L

ANALYTICAL DATA

Alcohol:	15%
pH level:	3.35
Residual sugar:	0.5 g/L
Acidity:	6.16 g/L
Dry extract:	29.7 g/L