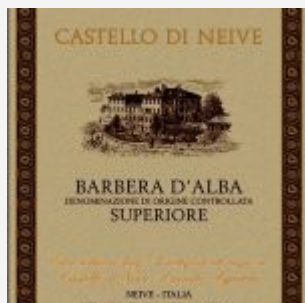


Castello di Neive Santo Stefano Barbera d'Alba DOC 2019

Selected by: Master Sommelier Evan Goldstein and Master Sommelier Vincent Morrow



Final Deductions

VINTAGE 2019

GRAPE Barbera

GEOGRAPHY Europe

COUNTRY Italy

LARGER REGION Piedmont

SMALLER REGION Alba/Roero

Rationale

Best-known for its starring role in Piedmont's Barbera d'Alba and Barbera d'Asti wines, Barbera is a northern Italian grape producing fresh, light-bodied red wines with soft tannins. Alongside Nebbiolo and Dolcetto, it is synonymous with Piedmont although this dark-skinned wine grape variety is found in several Italian wine regions, including its native Piedmont- Emilia-Romagna, Puglia, Campania and even Sicily and Sardinia. Fun fact: At the turn of the 21st Century, it was Italy's third most-commonly planted red wine grape, after Sangiovese and Montepulciano (although it has since been overtaken by French internationalist Merlot and southern Italy's deep and aromatic Primitivo.)

Barbera remains popular for producing vibrantly colored, light-to-medium bodied, red fruited (raspberry, sour cherry) with herbal notes, softer tannins and bracingly high acidity. Indeed, its soft tannin profile sets it apart from Nebbiolo, its more prestigious – and very tannic – Piemontese counterpart- while its electric acidity makes it equally happy at table with rich dishes, and salumi. The unoaked style is especially well-suited as the quintessential 'red sauce' wine. Barbera d'Alba, takes on a more powerful and concentrated personality compared to its counterparts in nearby Asti.

Castello di Neive and the surrounding 150-acre estate are owned by the Stupino family, siblings Anna, Giulio, Italo, and Piera. The winery began when Giacomo Stupino, the family patriarch, capitalized on his experience as a surveyor to purchase favorable vineyards. In 1964 the family purchased the castle with its spacious cellars, along with more land and farmsteads in Santo Stefano and Marcorino.

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Ruby

RIM VARIATION Ruby
Stained Tears: Low

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL High

TANNIN Medium

TEXTURE Round / Smooth

FINISH Long

COMPLEXITY Med+

Aroma & Taste

RED FRUIT Cherry / Red Tomato • Red Plum • Red / Sour Cherry • Strawberry *Condition: Fresh, Ripe*

BLACK FRUIT Black Cherry • Blackberry • Black Plum • Black Raspberry *Condition: Fresh, Ripe*

FLORAL Lavender • Rose *Condition: Fresh*

GREEN VEGETABLE Dark Leafy Greens

OTHER VEGETABLE Mushrooms (Brown) • Fennel / Anise

HERBAL Oregano • Laurel / Bay Leaf • Basil

OTHER SPICES Licorice (Black) • Paprika / Pimenton • Licorice (Red)

ORGANIC EARTH Truffle / Mushrooms • Turned Dirt / Potting Soil • Forest Floor

INORGANIC EARTH Mineral / Rock

OAK AGING Yes *Oak Intensity: Medium*

OAK INFLUENCE Cacao / Chocolate • Coffee / Bean • Toast

OXIDATION/NUTTINESS Hazelnut • Almond / Marzipan • Pecan / Brittle