



CASTELLO DI PERNO

BARBERA D'ASTI DOCG



GRAPES
100% Barbera



**WINEMAKING
AND FINING**

Destemming, 48 hours cold maceration and spontaneous fermentation with maceration of 20 days at controlled temperature. Aged in stainless steel tanks for 9 months, before bottling, the wine does a little passage in concrete and then refines at least 6 months in bottle.