



**CASTELLO DI PERNO**

# BAROLO CASTELLETTO DOCG



Municipality of Production: Monforte d'Alba,  
Sub-area: Castelletto



**GRAPES**  
100% Nebbiolo



## **WINEMAKING AND FINING**

No added yeast, instead a pied-de-cuve is prepared around 10 days before the harvest and added to the crushed grapes. Fermentation starts spontaneously. We do punch downs and submerged cap fermentation, with a minimum of 35 days of skin contact. Aged minimum 18 months in Austrian oak of 50 Hl. Before bottling, the wine does a little passage in concrete and then refines at least 12 months in bottle.