



**CASTELLO DI PERNO**

# BAROLO DOCG



**GRAPES**  
100% Nebbiolo



## **WINEMAKING AND FINING**

Destemming, 48 hours cold maceration and spontaneous fermentation with maceration of 30 days at controlled temperature. Aged 24 months in Austrian oak casks of 50 Hl. Before bottling, the wine does a little passage in concrete and then refines at least 12 months in bottle.