



**CASTELLO DI PERNO**

# DOLCETTO D'ALBA DOC



**GRAPES**  
100% Dolcetto



**WINEMAKING  
AND FINING**

Destemming, 48 hours cold maceration and spontaneous fermentation with maceration of 14 days at controlled temperature. Aged in stainless steel tanks for 6 months and refining at least 6 months in bottle.