



CASTELLO DI PERNO

# LANGHE NASCETTA DOC



**GRAPES**  
100% Nascetta



## **WINEMAKING AND FINING**

Destemming, maceration on the skins for 8 hours and very soft pressing. Spontaneous fermentation, ageing in stainless steel tanks. Bottled in spring followed by 6 months of refining in bottle before being released on the market.