



CASTELLO DI PERNO

LANGHE NEBBIOLO DOC



GRAPES
100% Nebbiolo



**WINEMAKING
AND FINING**

Destemming, 48 hours cold maceration and spontaneous fermentation with maceration for 20 days at controlled temperature. Aged 8 months in Slavonian and French oak casks of 20 Hl. Before bottling, the wine does a little passage in concrete and then refines at least 6 months in bottle.