



**CASTELLO DI PERNO**

## NIZZA DOCG



**GRAPES**  
100% Barbera



### **WINEMAKING AND FINING**

Destemming, 48 hours cold maceration and spontaneous fermentation with maceration of 25 days at controlled temperature. Aged 14 months in Tonneaux. Before bottling, the wine does a little passage in concrete and then refines at least 6 months in bottle.