

Castello di Perno, Barolo Perno Riserva



CASTELLO DI PERNO

BAROLO
Denominazione di Origine Controllata e Garantita

PERNO
RISERVA
2017

Label: Letia - L. Cariello, "Il Cielo Sopra Perno".
Unique Ed. 2022 - Embroidery on paper
www.castellodiperno.it

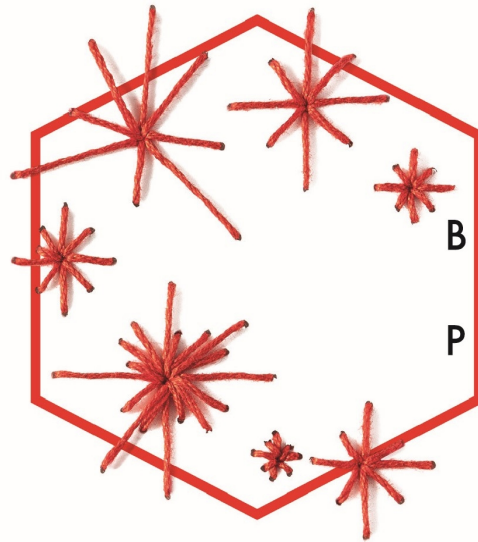
Imbottigliato da:
Castello di Perno Soc. Agr. SEMPL.
Monforte d'Alba - Italia

14,5% vol | **75 cl e**

 CONTIENE SOLFITI - CONTAINS SULPHITES
CONTIENT SULFITES - ENTHÄLT SULFITE

L 01 **PRODOTTO IN ITALIA**

ETICHETTA AMBIENTALE verifica le disposizioni del tuo comune
TAPPO > FOR51 > SUGHERO > raccolta diff. ORGANICO
CAPSULA > C/ALU90 > ALLUMINIO > raccolta ALLUMINIO
BOTTIGLIA > GL71 > VETRO > raccolta VETRO



BAROLO
DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

PERNO
RISERVA

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Appellation: Barolo Perno Riserva DOCG, Italy

Varieties: 100% Nebbiolo

Alcohol: 14.5%

Style: delicate aromas, concentrated fruit, all in an airy, elegant style. Fine tannins.

Viticulture: certified organic from 2021 vintage

Notes: Barolo Perno Riserva, it is the first and only one Barolo Riserva we are producing, a small parcel of 0.3 hectares in the CRU Perno always located in Monforte d'Alba which is producing only a total of 1100 bottles every year.

This parcel is the oldest in Perno called "vigna della Croce".

The vineyards have been planted in 1940 and the nebbiolo is 100% Michet clone (not always easy to find 100% pure Michet in a single vineyard) and our vineyards are in front of Bricco Rocche in Castiglione Falletto, thanks to this influence of mineral soil between limestone and sand, the beautiful exposition and the good altitude of 430 metres we obtaine a Barolo with a plenty of elegance, freshness and aromaticity.

The 2017 vintage was challenging for many in the region due to heat and drought. However, wine critic Walter Speller has noted on JancisRobinson.com: 'it is Monforte d'Alba that has turned out to be the absolute star in this vintage. Tasting its wines was like changing gears, going from a sluggish walk to a brisk pace. The wines show generous, juicy fruit with a proper

Winemaking: fermentation and then punch downs and submerged cap maceration for 35 days; 2 years ageing in large, 50hl Austrian oak Stockinger and 4 years of bottle before to be released on the market.

Ageing potential: will continue to improve for 15 years after the vintage

tannic core and plenty of the energy that is in short supply in 2017. Castello di Perno has a vineyard plot in the cru of Perno. With its almost 200 ha (494 acres) Perno is pushing the 'cru' concept a little, but the Castello di Perno plot, sitting on the crest of the hill, truly stands out. From it in 2017 a fantastic, vibrant Barolo with crunchy red fruit has been produced ' (13 July 2021).