

CASTELLO DI PERNO (THE CASTLE)

Castello di Perno is located in Perno, a little village in the common of Monforte d'Alba but also recognized in the last years like an important Cru of Monforte d'Alba. The third extended Cru after Bussia and Bricco San Pietro.

Perno is surrounded by several hills, some higher, others lower, in this way the winds arrive moderate and the climate is mild.

From the windows of the Castle it is possible to admire the entire chain of the Maritime Alps up to Monterosa.

The Castle was built in the medieval period by Falletti's family (the same family who built the castle of Castiglione Falletto) as defensive castle, in that period Falletti Family was owner of more Castles in Langhe area.

But the castle starts to become well known when in 1970 it has been the second and summer office of Giulio Einaudi, founder of the most important Italian publishing house in Italy: Einaudi.

In those years several important writers and poets who made the history for the Italian poetry and literature like Primo Levi, Cesare Pavese inhabited the castle and for the Italian literature the castle became a landmark.

From 2012 the castle is property of Gregorio Gitti, Professor of civil law at Milan University and lawyer,

The project of Gitti's family has been double from the beginning, from a part to drive Castello di Perno again like a Home for the culture where to host important events, art

exhibitions or presentation of musicians and writers, and from the other part starting an important wine project with the goal to produce wines with an identity which well express the territory of Monforte d'Alba.

OUR LABELS:

For US the Exagon represents an important symbol cause represents the defensive walls of the Castle and cause is also a figure of good sign.

The Labels have been thought with a modern and artistic sense, which provides cleaning and order.

The logo has been created from the famous artist Maurizio Donzelli, while the symbol, which can be seen inside of the exagon, represents a recurring symbolism in the editions of the first books printed by Aldo Manuzio, the first Italian printer in the world.

CASTELLO DI PERNO (THE WINERY)

Our winery is located always in Monforte d'Alba in Castelletto locality, Castelletto is an important Cru for Barolo in the common of Monforte d'Alba, surrounded by Perno and Ginestra Cru, a winery with a classical imprint but with a contemporary vision, which find in the elegance the most beautiful expressions of its wines.

The importance about Cru **Castelletto** :

it's a valley between Monforte e Serralunga D'Alba looking in front of Vigna Rionda.

In this way Castelletto has a unique character cause is able to combine elegance and powerful from the clay soil of Monforte d'Alba and freshness, minerality and elegant structure from the calcareous soil of Serralunga d'Alba.

Big Steel tanks welcome the vinification of our wines, these tanks are thermoregolable, they increase and decrease the

temperature of the wine, with plates on the wall and at the bottom. In these tanks there is a better exchange of oxygen so the exchange between must and Skins during fermentation and maceration is better, which does not require rapid pumping over, but allows the wine to take as much extraction as possible from the skins.

Our philosophy in the cellar follows the tradition of Barolo, so we use only Big oak barrel of 10 and 20 HL french and slavonian for our Langhe Nebbiolo and 50 HL of Big Austrian Oak Stockinger for our Barolo Castelletto and Perno, real protagonists!! For our Nizza DOCG we use Tonneaux of 500 L while Nascetta, Dolcetto and Barbera D'Asti refine in steel and concrete. Tradition with the continuous research in new techniques with the goal to produce territorial wines, recognizable and pleasant.

Why we use Stockinger barrel: Are barrels with an important value in term of aging for red wines like Nebbiolo, cause the wooden slats are not very porous and there is few exchange of oxigen beetween wine inside and outside, in this way the wine can preserve its characteristics and primary aromas without acquiring smoked or vanilla notes. After the aging the wines refine in Concrete tanks they help to keep the freshness and juicy of fruits of our wines the wine can finally relax in concrete tanks, acquiring more elegance and drinkability. The concrete Tank is neutral and has no electrical discharges in this way the wine is able to stabilize itself better.

Langhe Nebbiolo coming from a single vineyard, which are the most important elements of Cru Gramolere:

Our Gramolere vineyards develops in an amphitheater which surround the whole Langhe Landscape. CRU Gramolere is the smaller and one of the highest vineyard in Monforte d'Alba, 450 metres of altitude which gives to our

grapes freshness, minerality, balsamic notes, and sapidity for the soil rich in limestone.

NORTH exposition, cold wind, soil rich in limestone, high altitude provides a really refreshing Langhe Nebbiolo.

Being a Nebbiolo rich in High altitude, the vineyards produce an extreme effort to obtain a perfect maturation of grapes and for us this is reason of great quality. In Addition, with the global warming there will be in next years will be always more important to produce wines in cold and fresh areas.

Particularities of our CRU Bricco di Nizza in Nizza-Monferrato:

2,5 hectares, low part is used for the production of Barbera d'Asti DOCG, vineyards of 60 years old while the high part called Bricco is used for Nizza DOCG, 85 YEARS OLD VINEYARDS.

The characteristics of our Cru Bricco di Nizza ARE 4:

1) **OLD AGE of VINEYARDS**, **very low production per yield** and high **stressed effort**, **are able to provide a perfect quality level of maturation** for our grapes.

2) Complete **exposition to South**

3) **SOIL: Rich in white chalk and silex**, which providing a **lot of freshnees and sapidity**, making our Barbera **juicy and pleasantly drinkable**.

4) **Organic Concept** in the vineyards, in Nizza Monferrato there isn't this type of philosophy. Very few wineries are working in this way.

CASTELLO DI PERNO Hectares

13 Hectares total

3 in Castelletto (for Barolo classico coming from the low part of the vineyard (declassified in Classico for our choice) and Barolo Castelletto coming from the high part of the vineyard, the part best exposed where we select the best grapes)

3 in Gramolere (for Langhe Nebbiolo)

3 in Serravalle Langhe (Langhe Nascetta, Pinot nero e Chardonnay for our future spumante metodo classico)

1,5 in San Sebastiano (at the border between Monforte d'Alba and Dogliani, for the production of our Dolcetto)

2,5 in Nizza Monferrato (Barbera D'Asti e Nizza DOCG)

0,2 ettari in Perno, Vigna della Croce (The Oldest Vineyard in Perno's Cru, 5 years of ageing in wood and 2 years in bottle, for the production of our Barolo Perno Riserva.

4 CRU OF PRODUCTION ON A TOTAL OF 6 AREAS OF VINEYARDS !!!

Perno is an unexplored territory, where at the moment only Giuseppe Mascarello are doing well and we are trying to follow his philosophy.

In vineyard we have 100% Michet the best of Nebbiolo clones than Ampia e Rosè , yield per hectare 1 Kg each plant.

Geologically there is Castiglione Falletto and Cru Le Rocche close to Perno, so we are in one of the best zone of Barolo.

The GOAL is **to bring in the glass the grape: Nebbiolo, the vintage and the soil from which it comes.**

OUR PHILOSOPHY OF PRODUCTION

Respect of Nature and Environmental Sustainability.

Our vineyards are certified organic 100% from 2017.

We strongly believe working in this way cause we believe that in the long period the vineyards and wines can provide interesting results, we have to wait the nature.

In vineyards we want to preserve the ECO-SISTEM

The richness of Flora in the vineyards guarantee the attendance of insects and animal in order to contain parasites.

An example are the **earth worms**, they improve the availability of water and oxygen providing the growth and development of microorganism which fight against possible infections for vineyards's roots.

Or **aromatic plants** that thanks to their essential oil capture good insects taht with their macrobiotic effect sanatyze the environment, without the use of chemical fertilizers.

Working in this way, the final goal is to obtain ICONIC and TERRITORIAL Wines, which reflects the CRU from which they came from.

Freshness, Drinkability, Elegance and Minerality are the MAIN FEATURES of Castello di Perno wines.

To lead the winemaking process is the Enologist Gianluca Colombo, young and enterprising which has trasmitted his imprint providing an identity to Castello di Perno wines.

Gianluca did a lot of travels in Borgogna and after several years spent here in Langa, tasting big wines from big well-known producers, today Gianluca wants to produce ELEGANT WINES, WITH INTENSE PERFUME AND TASTE AND BEAUTIFUL FRESHNESS AND EQUILIBRIUM.

Best italian Enologist in 2014 winning Gambelli award.