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## CASTELLO DI VERDUNO PELAVERGA BIANCO 'BELLIS PERENNIS'

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**Region:** Piedmont, Italy

**Grapes:** 100% Pelaverga Piccolo

**Farming:** Practicing organic

**Age of vines:** Planted between 1973-2004

**Altitude, Aspect & Soil Type:** 290 M, NW, Marne di Sant'Agata (sand, clay, limestone)

**Typical Harvest Time:** First week of September

**Maceration & Fermentation:** Controlled low temperature fermentation in stainless steel with indigenous yeasts

**Aging:** 9 months on the lees in stainless steel, 3 months in bottle

**Finishing:** no fining or filtering

**Production:** 4,000 bottles annually

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### Notes from Oliver:

The Castello di Verduno, owned by Gabriella Burlotto and Franco Bianco, is a beautiful old building at the top of the village of Verduno, on the edge of the Barolo zone. The Castello di Verduno wine label unites two cellars, one under the castle in the Barolo zone and the other near the famous 'cru' Rabajà, in the Barbaresco area. Wines are produced in Barbaresco and bottled and stored in Verduno.

The Pelaverga Bianco is exactly what it sounds like, Pelaverga vinified without skin contact, as a white wine. Great texture, and amazing minerality, with juicy notes of stone fruit and blossoms, with juicy acidity. Delightful with salumi, risottos, and light meat dishes. The name Bellis Perennis is Latin for the common daisy, which often grows in the vineyards.