



FORTE MASSO

Gambero Rosso

2020

TRE BICCHIERI



BAROLO CASTELLETTO D.O.C.G. RISERVA

TYPOLOGY: Barolo D.O.C.G.

GRAPES: 100 % Nebbiolo

GENERAL DESCRIPTION: This wine is made exclusively from the grapes grown in the highest part of the vineyard in the Castelletto Cru, renowned for the production of excellent Barolo, thanks to ideal exposure and ventilation. The vineyards are planted in sandy-calcareous loam, soils with an excellent capacity for drainage. The vine training technique used is traditional "Guyot", with a density of about 4000 vines/Ha. Careful pruning and thinning keep production within 6 tonnes/Ha and the grapes are harvested by hand into small crates (20 kg).

VINIFICATION AND AGEING: Being perfectly positioned, the grapes are left to ripen until the sugar concentration and phenolic maturity are just right. This makes it possible to bring out all the organoleptic characteristics of the grape during vinification and lays the foundation for the prolonged longevity of the future Barolo Reserve. After crushing and destemming, the must ferments in temperature-controlled stainless steel tanks, where daily pumping over is carried out to gently extract the aromas and colour from the skins. Now the maceration phase begins, using the submerged cap technique, the aim being to optimise extraction and stabilise the colour of the wine. This phase lasts 45 days, during which malo-lactic fermentation also takes place. Upon completion of maceration, the wine begins to age in wood, and this phase lasts an average of 40 months. The next step is bottling, after which the wine spends a further 22 months ageing in the bottle.

SENSORY PROFILE

COLOUR: Deep, brilliant ruby red with orange highlights.

BOUQUET: Clear, pervasive with delicate notes of violet, withered rose, cinnamon, liquorice and sweet tobacco.

PALATE: Harmonious and full, with delicate astringency; potent, with a lingering and decisive aftertaste that leaves room for fruity complexity.

ALCOHOL: 14% vol

BOTTLE: Albeisa 750 ml – 1500 ml.

CORK: Natural cork

SERVING TEMPERATURE: 16° C

RECOMMENDED GLASS: Red wine glass

AGEING: Appropriately stored, more than 20 years.

SERVING SUGGESTIONS: ideal with delicious, well-structured dishes like game, and with medium-mature cheeses. As the wine ages, it evolves into the perfect companion for very mature cheeses, as well as dark chocolate.



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AGRICOLE GUSSALLI BERETTA