



FORTE MASSO

BAROLO

Barolo D.O.C.G. del Comune di Monforte d'Alba

APPELLATION: Barolo D.O.C.G.

GRAPE: 100% Nebbiolo

VINEYARD EXPOSURE: South-easterly, between 360 - 450 metres above sea level in the municipality of Monforte d'Alba. The steeply sloping vineyards make the use of machinery extremely difficult

SOIL COMPOSITION: Arenaria di Diano, made up of sand, silt and clay

YIELD PER HECTARE: 7 tonnes/Ha with a density of 4,000 vines/Ha

HARVEST: By hand into small crates

VINIFICATION AND AGEING: The freshly picked grapes are crushed and destemmed before undergoing fermentation in temperature-controlled stainless steel tanks. When alcoholic fermentation commences, daily pumping over is carried out to facilitate the extraction of the colour and primary aromas of the grapes from the skin. Fermentation lasts between 8 and 10 days and is followed by submerged cap maceration. This last phase is very important because, in addition to prolonging the period of extraction from the skins, which begins after crushing, it facilitates the stabilisation of the colour of the future wine. During maceration, which lasts an average of 25 to 30 days, malolactic fermentation also takes place, which contributes to making the wine microbiologically stable. Ageing in 25 hl oak barrels begins in December and lasts 24 months. After bottling, the wine undergoes another 14-16 months' bottle ageing, after which the product is ready for sale.

COLOUR: Medium intensity ruby red with slight garnet highlights

BOUQUET: Clear, broad with fruity notes of plum and cherry, as well as vanilla and light floral notes of rose

PALATE: Harmonious, full, and savoury, with a persistent finish reminiscent of the cherry in the bouquet

BOTTLE: Albeisa 750 ml, 1500 ml

CLOSURE: Cork

RECOMMENDED GLASS: Tasting glass

SERVING TEMPERATURE: 18°C

GASTRONOMIC PAIRINGS: It goes perfectly with fresh egg pasta and medium-mature cheeses. Excellent with meat, especially roast pork or veal, but also with rabbit, duck and guinea fowl.



www.fortemasso.it



AGRICOLE GUSSALLI BERETTA