



FORTE MASSO

BAROLO D.O.C.G.

TPOLOGY: Barolo D.O.C.G.

GRAPES: 100 % Nebbiolo

GENERAL DESCRIPTION: The vineyard, located in Castelletto, one of the most prized sites for Barolo production, is planted in sandy-chalk loam on an east-southeast-facing slope. The vines are trained to the traditional Guyot system and planted at a density of 4,000 vines per hectare; yield per hectare never exceeds 7 tonnes, and the clusters are hand-picked into small, 20-kg boxes.

VINIFICATION AND AGEING: Immediately after being picked, the grapes are de-stemmed and pressed, and the must ferments in temperature-controlled stainless steel tanks; the fermenting wine is given daily pump-overs, to encourage pigment and aroma extraction from the skins. The fermentation generally concludes in 8-10 days, and the wine then further macerates on the skins, by the submerged cap method, which is a crucial stage, since not only does it extend the maceration process that began after the pressing of the grapes, but it also helps stabilise the colour over the future of the wine. During this 25-30-day period, malolactic fermentation takes place, which gives the wine microbiological stability. December signals the start of the wine's maturation in oak, lasting an average of 30 months, followed by bottling and the crucial 8-10 months of process of bottle-ageing that completes a great Barolo.

SENSORY PROFILE

APPEARANCE: A luminous ruby red, intense yet vibrant, with subtle hints of orange.

BOUQUET: Generous and cleanly-delineated, releasing delicate notes of violets, spices, mown hay, and black liquorice.

PALATE: Full-volumed, crisp, and dry, with all components in fine balance, through to a lengthy, multi-layered finish that concludes with a savoury, lingering hint of black liquorice.

ALCOHOL: 14% vol

BOTTLE: 750 ml & 1.5 l Bordeaux

CORK: Natural cork

SERVING TEMPERATURE: 18° C

RECOMMENDED GLASS: Red wine glass

AGEING: Appropriately stored, more than 20 years.

SERVING SUGGESTIONS: During its initial years, it is ideal with complex, full-flavoured main courses, such as wild game, as well as with medium-aged cheeses; after ten years' cellaring, it becomes the perfect partner to long-aged cheeses and even to semi-sweet chocolate.

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AGRICOLE GUSSALLI BERETTA