



FORTE MASSO

Barbera d'Alba D.O.C.

APPELLATION: Barbera d'Alba D.O.C.

GRAPE VARIETY: 100% Barbera

VINEYARD EXPOSURE: South - West, with an average altitude of 300 metres above sea level

SOIL COMPOSITION: Sant'Agata marl, consisting of white calcareous soil

YIELD PER HECTARE: 8 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 fermenting in temperature-controlled stainless steel wine vats. Once alcoholic fermentation has begun, daily pumping over is carried out to facilitate the extraction of the colour and primary aromas of the grapes from the skins. After the completion of alcoholic fermentation, the wine is left to macerate on skins for a further seven - eight days and then racked. After racking repeatedly and the completion of malolactic fermentation, the wine ages in barriques for twelve months and then bottled fourteen to sixteen months after harvesting. The wine spends at least six months of further ageing in the bottle before being released for sale.

COLOUR: Clear, deep garnet with purplish highlight

BOUQUET: Clear and pervasive, with scents of rose, blackberry, chocolate and sweet tobacco

PALATE: Full, harmonious, warm, slightly savoury with a pleasant, spicy finish

BOTTLE: Albeisa 750 ml - 1500 ml.

CLOSURE: Cork

RECOMMENDED GLASS: Tasting goblet

SERVING TEMPERATURE: 18°C

RESISTANCE TO AGEING: Ten-fifteen years if stored correctly

GASTRONOMIC PAIRINGS: Barbera is a wine of character, decisive, with evident acidity and structure. Its finest pairing is with fresh-egg pasta dishes, grilled red meats, roasts and hard cheeses.



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AGRICOLE GUSSALLI BERETTA