



# FORTE MASSO

## Barolo D.O.C.G. Castelletto

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**APPELLATION:** Barolo D.O.C.G.

**GRAPE VARIETY:** 100% Nebbiolo

**VINEYARD EXPOSURE:** South - East, between 360 and 450 metres above sea level in the municipality of Monforte d'Alba. Steeply sloping vineyards, in which the use of machinery would be extremely difficult.

**SOIL COMPOSITION:** Diano sandstone, 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 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. Fermentation last between eight and ten 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 began immediately after crushing the grapes, it facilitates the stabilisation of the colour of the future wine. During maceration, which lasts an average of twenty-five to thirty days, malo-lactic fermentation also takes place, contributing to the microbiological stability of the wine. Ageing in wood begins in December and lasts an average of thirty months. The wine spends eight - ten months of further ageing in the bottle before being released for sale.

**COLOUR:** Bright, brilliant ruby red with slight orange highlights

**BOUQUET:** Clear and pervasive, with delicate notes of violet, spices, hay and liquorice.

**PALATE:** Harmonious, full and slightly dry, with a very persistent and complex finish that leaves a pleasant liquorice aftertaste

**BOTTLE:** Albeisa 750 ml - 1500 ml.

**CLOSURE:** Cork

**RECOMMENDED GLASS:** Tasting goblet

**SERVING TEMPERATURE:** 18°C

**RESISTANCE TO AGEING:** Twenty years and more if stored correctly

**GASTRONOMIC PAIRINGS:** In the early years, it can be paired with pasta dishes with meat sauces, filled fresh-egg pasta, such as ravioli, and with structured and tasty main courses such as braised and stewed meats, including game. It pairs well with medium-long aged hard cheeses. After ten to fifteen years, it becomes an excellent accompaniment to very mature cheeses, truffle dishes and even just as a wine for meditation.

[www.fortemasso.it](http://www.fortemasso.it)



AGRICOLE GUSSALLI BERETTA