



FORTE MASSO

Langhe Nebbiolo D.O.C.

APPELLATION: Langhe Nebbiolo D.O.C.

GRAPE VARIETY: 100% Nebbiolo

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

SOIL COMPOSITION: Sant'Agata marl, consisting of white marly-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. From the beginning of fermentation, daily pumping over is carried out to facilitate the extraction of the colour and aromas from the skins. After three to five days of maceration, the must is racked, drawing it off the marc, and left to ferment at a controlled temperature for another five to six days. After the first racking operations, the wine begins malo-lactic fermentation, which transforms its sensory profile, making it more pleasant to drink. After ageing in steel for a few months, the wine is bottled in spring.

COLOUR: Bright, ruby red with medium intensity and slight purplish highlights

BOUQUET: Clear and pervasive, with floral notes of violet and fruity notes of raspberry, cherry and plum.

PALATE: Harmonious, full and savoury, with a slightly dry and pleasantly fruity finish

BOTTLE: Albeisa 750 ml, 1500 ml

CLOSURE: Cork

RECOMMENDED GLASS: Tasting goblet

SERVING TEMPERATURE: 18°C

RESISTANCE TO AGEING: Five years and more if stored correctly

GASTRONOMIC PAIRINGS: Being considered an easy-drinking wine, it goes well with all Piedmontese starters and white meats. Excellent with fresh or medium-mature cheeses.

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AGRICOLE GUSSALLI BERETTA