



FORTE MASSO

Dolcetto d'Alba D.O.C.

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

GRAPE VARIETY: 100% Dolcetto

VINEYARD EXPOSURE: Westerly with an average altitude of 300 metres above sea level

SOIL COMPOSITION: Clay - Limestone

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 four to five days of maceration, the must - wine 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: Deep garnet red

BOUQUET: Clear and pervasive, with notes of cherry, blackberry, a touch of spice and plum

PALATE: Harmonious, full, warm and savoury, with a fruity, persistent finish

BOTTLE: Albeisa 750 ml, 1500 ml

CLOSURE: Cork

RECOMMENDED GLASS: Tasting goblet

SERVING TEMPERATURE: 18°C

GASTRONOMIC PAIRINGS: Being considered an easy-drinking wine, it goes well with all Piedmontese starters and fresh-egg pasta dishes



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