



FORTEMASSO

BAROLO

Langhe Chardonnay D.O.C.

APPELLATION: Langhe Chardonnay DOC

GRAPE: 100% Chardonnay

VINEYARD EXPOSURE: West/north-westerly dual exposure at about 350 metres above sea level in the municipality of Monforte d'Alba

SOIL COMPOSITION: Lequio formation with a high percentage of 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 selected on a sorting table destemmed and sent directly to the press with the addition of dry ice to limit oxidation. This is followed by soft pressing to avoid excessive extraction, after which the must is transferred immediately to a temperature-controlled tank. Here, the temperature is lowered to around 4°C for a short period of cold stabilisation. Fermentation then begins at around 18-19°C until all the sugars naturally present in the must have been converted into alcohol. At the end of the alcoholic fermentation process, the temperature is lowered again to prevent the start of malolactic fermentation, and the wine is left to settle naturally for a few days before being racked several times in quick succession. Ageing takes place in ceramic amphorae of various sizes: the amphora allows slow and uniform evolution, conveying small amounts of oxygen thanks to its microporosity which, combined with ageing on fine lees, enriches the Chardonnay in terms of body and aromatic complexity. To this end, bâtonnage, during which the lees are stirred into suspension, is carried out every month for about a year. Following this period, the wine is stabilised and prepared for bottling, followed by at least six months of bottle ageing

COLOUR: Straw yellow with greenish highlights

BOUQUET: Clear, with herbaceous scents, delicately floral with tertiary notes

PALATE: Savoury, mineral, full, with a persistent finish

BOTTLE: Albeisa 750 ml

CLOSURE: Natural cork

RECOMMENDED GLASS: Tasting glass

SERVING TEMPERATURE: 13

GASTRONOMIC PAIRINGS: Excellent paired with fish, molluscs and shellfish. Try it with medium-mature cheeses



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AGRICOLE GUSSALLI BERETTA