



# FORTE MASSO

BAROLO

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

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

**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:** 6 tonnes/Ha with a density of 4,000 vines/Ha

**HARVEST:** By hand into small crates

**VINIFICATION AND AGEING:** Thanks to their perfect position, the grapes are left to ripen until the sugar concentration and phenolic maturity are just right. This makes it possible to bring out all the organoleptic characteristics of the grape during vinification and lays the foundation for the prolonged longevity of the future Barolo Reserve. After crushing and destemming, the must ferments in temperature controlled stainless steel tanks, where daily pumping over is carried out to gently extract the aromas and colour from the skins. Using the submerged cap technique, the maceration phase begins, the aim being to optimise extraction and stabilise the colour of the wine. This phase lasts an average of 30 - 45 days, during which malo-lactic fermentation also takes place. Upon completion of maceration, ageing in wood begins, lasting an average of forty months. This is followed by bottling and subsequent bottle ageing for a further twenty-two months

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

**BOUQUET:** Clear, pervasive with delicate notes of violet, withered rose, cinnamon, liquorice and sweet tobacco

**PALATE:** Harmonious and full, with a delicate tartness. Potent, with a long and decisive aftertaste which gives way to fruit complexity

**BOTTLE:** Albeisa 750 ml – 1500 ml

**CLOSURE:** Cork

**RECOMMENDED GLASS:** Tasting goblet

**SERVING TEMPERATURE:** 18°C

**GASTRONOMIC PAIRINGS:** Ideal with delicious, well-structured dishes like game, and with medium-mature cheeses. As it ages, it evolves into the perfect companion for very mature cheeses, offering surprises with dark chocolate



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