



FORTE MASSO

BARBERA D'ALBA D.O.C.

TYPOLOGY: Barbera d'Alba D.O.C.

GRAPES: 100 % Barbera

GENERAL DESCRIPTION: The vineyard, located in the Roddino county, has a surface of 0.79 Ha with southern exposure and with ground limestone - clay soil. The vines are farmed with the Guyot style with a density of ca. 4,000 plants/ha. Harvest is done by hand in small crates has a potential of 70 quintals of grapes/ha.

VINIFICATION AND AGEING: The grapes are conferred in the cellar and, after the de-stemming and crushing, the fermentation takes place in temperature controlled vats. Performing daily pumping of the wine over the grapes, optimizes the extraction of the coloring matter. Once that the alcoholic fermentation is over, the wine is left to macerate with the skins for another 7-8 days and then separated. Once the malolactic fermentation is completed, the wine is aged in oak barrels for 12 months, therefore being bottled 14-16 months after the harvest. After a further ageing in bottle for another 6 months the product is ready for sale.

SENSORY PROFILE

APPEARANCE: Brilliant, intense garnet color with violet reflections

BOUQUET: Intense, with hints of rose, blackberry, chocolate and sweet tobacco

PALATE: Full-bodied, warm, slightly tangy and spicy with a pleasant finish

ALCOHOL: 13,50% vol

BOTTLE: Albeisa 750 ml

CORK: Natural cork

SERVING TEMPERATURE: 18° C

RECOMMENDED GLASS: Tasting glass

AGEING: 10 - 15 years

SERVING SUGGESTIONS: Goes well with all main courses, but its features are enhanced by delicate dishes of white meat or mild cheese.

www.fortemasso.it



AGRICOLE GUSSALLI BERETTA