



# FORTE MASSO

## LANGHE NEBBIOLO D.O.C.

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**TYPOLOGY:** Langhe Nebbiolo D.O.C.

**GRAPES:** 100 % Nebbiolo

**GENERAL DESCRIPTION:** The vineyard site is in the Castelletto area, best suited for the production of Barolo, has an east and South-east exposure, gentle sloping terrains, with a sandy and limestone based soli. Farming is the traditional “Guyot” style with a density of approximately 4000 plants / ha, and the production never exceeds the 8 t /ha. Harvesting is carried out by hand in small 20 kg crates.

**VINIFICATION AND AGEING:** The grapes are de-stemmed and slightly crushed, while the fermentation takes place in thermo-controlled stainless steel vats. After 5 days of maceration of the must, the wine is racked by separating it from the skins, and fermented at a controlled temperature for a further 5-6 days. Conducted the first racking wine malolactic fermentation begins that will transform organoleptically making it more pleasant to drink. After aging for several months in the steel vats, the wine will be bottled in spring.

### **SENSORY PROFILE**

**APPEARANCE:** Ruby red color with medium intensity, and light violet reflections

**BOUQUET:** Intense, with floral notes of violet and fruity notes of raspberry, cherry and plum

**PALATE:** Harmonious, full-bodied, slightly dry and pleasant fruit aftertaste

**ALCOHOL:** 13,5% vol

**BOTTIGLIA:** Albeisa 750 ml

**CORK:** Cork

**SERVING TEMPERATURE:** 18° C

**RECOMMENDED GLASS:** Tasting glass

**AGEING:** 5 years and beyond

**SERVING SUGGESTIONS:** Being considered a ready to drink, it can be enjoyed for the “while meal”, but goes well with all Piedmont entrees and white meats. Excellent when eaten with fresh or medium seasoned cheeses.

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AGRICOLE GUSSALLI BERETTA