

## FORTE MASSO BAROLO D.O.C.G. DEL COMUNE DI MONFORTE D'ALBA



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<b>Region</b>	<b>Soil</b>	<b>Elevation</b>	<b>Alcohol</b>
Piedmont	Arenaria di Diano, made up of sand, silt and clay	360 - 450 metres above sea level	14.5%

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**Vineyard** Castelletto - Lower Slopes

**Grape Varieties** 100% Nebbiolo

**Vinification** The freshly picked grapes are crushed and destemmed before undergoing fermentation in temperature controlled stainless steel tanks. When alcoholic fermentation commences, daily pumping over is carried out to facilitate the extraction of the color and primary aromas of the grapes from the skin. Fermentation lasts between 8 and 10 days and is followed by submerged cap maceration. This last phase is very important because, in addition to prolonging the period of extraction from the skins, which begins after crushing, it facilitates the stabilization of the color of the future wine. During maceration, which lasts an average of 25 to 30 days, malolactic fermentation also takes place, which contributes to making the wine microbiologically stable.

**Aging** Ageing in 25 hl oak barrels begins in December and lasts 24 months. After bottling, the wine undergoes another 14-16 months' bottle aging, after which the product is ready for sale.

**Tasting Notes** Medium intensity ruby red with slight garnet highlights. Clear, broad with fruity notes of plum and cherry, as well as vanilla and light floral notes of rose. Harmonious, full, and savory, with a persistent finish reminiscent of the cherry in the bouquet.