



FORTEMASSO BARBERA D'ALBA D.O.C.

Region	Soil	Elevation	Alcohol
Piedmont	Sant'Agata marl, consisting of white calcareous soil	300 metres above sea level	14.5%

Vineyard Younger vines in Monforte d'Alba

Grape Varieties 100% Barbera

Vinification The freshly picked grapes are crushed and destemmed before fermenting in temperature-controlled stainless steel wine vats.

Aging Once alcoholic fermentation has begun, daily pumping over is carried out to facilitate the extraction of the colour and primary aromas of the grapes from the skins. After the completion of alcoholic fermentation, the wine is left to macerate on skins for a further seven - eight days and then racked. After racking repeatedly and the completion of malolactic fermentation, the wine ages in barriques for twelve months and then bottled fourteen to sixteen months after harvesting. The wine spends at least six months of further ageing in the bottle before being released for sale.

Tasting Notes Clear, deep garnet with purplish highlight. Clear and pervasive, with scents of rose, blackberry, chocolate and sweet tobacco. Full harmonious, warm, slightly savoury with a pleasant, spicy finish.

Reviews 2020 Vintage
Decanter: 90 Points