



FORTE MASSO BAROLO CASTELLETTO RISERVA

Region Piedmont	Soil Diano sandstone, between 360 and made up of sand, 450 metres above silt and clay	Elevation between 360 and 450 metres above sea level	Alcohol 14.5%
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Vineyard Castelletto

Grape Varieties 100% Nebbiolo

Vinification 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 Riserva.

Aging 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.

Tasting Notes It has an intense, lively color, with a wide nose reminiscent of violet, pipe tobacco, leather, licorice and a light dried plum in the finish – the full, harmonious and savory taste is slightly dry in the finish, making this Barolo Riserva particularly persistent.

Reviews 2017 Vintage
Decanter: 96 Points

2016 Vintage
Decanter: 98 Points
Robert Parker: 94+ Points