



FORTE MASSO BAROLO D.O.C.G.

Region Piedmont	Soil Diano sandstone, made up of sand, silt and clay	Elevation between 360 and 450 metres above sea level	Alcohol 14%
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Vineyard Castelletto

Grape Varieties 100% Nebbiolo

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. Fermentation last between eight and ten 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 began immediately after crushing the grapes, it facilitates the stabilisation of the colour of the future wine. During maceration, which lasts an average of twenty-five to thirty days, malo-lactic fermentation also takes place, contributing to the microbiological stability of the wine. Ageing in wood begins in December and lasts an average of thirty months. The wine spends eight - ten months of further ageing in the bottle before being released for sale

Tasting Notes Bright, brilliant ruby red with slight orange highlights. Clear and pervasive, with delicate notes of violet, spices, hay and liquorice. Harmonious, full and slightly dry, with a very persistent and complex finish that leaves a pleasant liquorice aftertaste.

Reviews 2019 Vintage

Wine Enthusiast: 90 Points

Decanter: 97 Points

Gambero Rosso: Tre Bicchieri

2017 Vintage

Jeb Dunnuck: 93 Points

2016 Vintage

Robert Parker: 94 Points

Gambero Rosso: Tre Bicchieri

2015 Vintage

Robert Parker: 93 Points



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