



FORTE MASSO DOLCETTO D'ALBA D.O.C.

Region Piedmont	Soil clay and limestone	Elevation 300 metres above sea level	Alcohol 13%
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Vineyard Older vine selection in Monforte d'Alba

Grape Varieties 100% Dolcetto

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

Aging From the beginning of fermentation, daily pumping over is carried out to facilitate the extraction of the colour and aromas from the skins. After four to five days of maceration, the must - wine is racked, drawing it off the marc, and left to ferment at a controlled temperature for another five to six days. After the first racking operations, the wine begins malo-lactic fermentation, which transforms its sensory profile, making it more pleasant to drink. After ageing in steel for a few months, the wine is bottled in spring.

Tasting Notes Deep garnet red. Clear and pervasive, with notes of cherry, blackberry, a touch of spice and plum. Harmonious, full, warm and savory, with a fruity, persistent finish.

