



FORTE MASSO LANGHE NEBBIOLO D.O.C.

Region Piedmont	Soil Sant'Agata marl, consisting of white marly- calcareous soil	Elevation 300 metres above sea level	Alcohol 14%
---------------------------	-------------------------------------------------------------------------------------	---------------------------------------------------	-----------------------

Vineyard Younger vine selection in Monforte d'Alba

Grape Varieties 100% Nebbiolo

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 three to five days of maceration, the must 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 Bright, ruby red with medium intensity and slight purplish highlights. Clear and pervasive, with floral notes of violet and fruity notes of raspberry, cherry and plum. Harmonious, full and savoury, with a slightly dry and pleasantly fruity finish.