



UNITED CELLARS

ITALY



FORTE MASSO

Barolo Castelletto 2013

Vineyard

The vineyard, located in Castelletto, one of the most prized sites for Barolo production, is planted in sandy-chalk loam on an east-southeast-facing slope. The vines are trained to the traditional Guyot system and planted at a density of 4,000 vines per hectare; yield per hectare never exceeds 7 tonnes, and the clusters are hand-picked into small, 20-kg boxes.

Production

Immediately after being picked, the grapes are de-stemmed and pressed, and the must ferments in temperature-controlled stainless steel tanks; the fermenting wine is given daily pump-overs, to encourage pigment and aroma extraction from the skins. The fermentation generally concludes in 8-10 days, and the wine then further macerates on the skins, by the submerged cap method, which is a crucial stage, since not only does it extend the maceration process that began after the pressing of the grapes, but it also helps stabilise the color over the future of the wine. During this 25-30-day period, malolactic fermentation takes place, which gives the wine microbiological stability. December signals the start of the wine's maturation in oak, lasting an average of 30 months, followed by bottling and the crucial 8-10 months of process of bottle-ageing that completes a great Barolo.

Tasting Notes

A luminous ruby red, intense yet vibrant, with subtle hints of orange. Generous and cleanly-delineated, releasing delicate notes of violets, spices, mown hay, and black liquorice. Full-volumed, crisp, and dry, with all components in fine balance, through to a lengthy, multi-layered finish that concludes with a savoury, lingering hint of black liquorice.

Appellation

Barolo Castelletto DOCG

Location

Barolo

Winery Size

3.2 HA

Winemaker

Piero Ballario

Varieties

100% Nebbiolo

Aging

30 months Barrel

Age of Vines

20 Years

Elevation

430 m

Soil

Sandy Chalk

Max Yield

4000 Kg/Ha

Alcohol Content

14 %

Production

6.700 Bottles

Farming

Sustainable