



UNITED CELLARS

ITALY



FORTE MASSO

Forte Masso Langhe Nebbiolo 2017

Vineyard

The vineyard site is in the Castelletto area, for the production of Barolo, has an east and South-east exposure, gentle sloping terrains, with a sandy and limestone based soil. Farming is the traditional “Guyot” style with a density of approximately 4000 plants/Ha, and the production never exceeds the 8 T/Ha. Harvesting is carried out by hand in small 20 kg crates.

Production

The grapes are de-stemmed and slightly crushed, while the fermentation takes place in thermo-controlled stainless steel vats. After 5 days of maceration of the must, the wine is racked by separating it from the skins, and fermented at a controlled temperature for a further 5-6 days. Conducted the first racking wine malolactic fermentation begins that will transform organoleptically making it more pleasant to drink. After aging for several months in the steel vats, the wine will be bottled in spring. 5 years aging in bottle.

Tasting Notes

Ruby red color with medium intensity, and light violet reflections. Intense, with floral notes of violet and fruity notes of raspberry, cherry and plum. Harmonious, full-body, slightly dry and pleasant fruit aftertaste.

Accolades

Due Bicchieri - 2017 Forte Masso Langhe Nebbiolo – **Gambero Rosso Vini d’Italia Guide**

89 - 2017 Forte Masso Langhe Nebbiolo – **James Suckling**

Appellation

D.O.C. Langhe

Location

Alba, Piedmont

Winery Size

1 Ha

Winemaker

Piero Ballario

Varieties

100% Nebbiolo

Aging

No Barrel

Age of Vines

15 Years

Elevation

430 m

Soil

Sandy Limestone

Max Yield

4,000 Kg/Ha

Alcohol Content

14 %

Production

6,500 Bottles

Farming

Sustainable