



- The **Gussalli Beretta** family purchased Fortemasso, in Castelletto, Monforte d'Alba in 2013: a **5-hectare** property planted to Nebbiolo for the production of **Barolo DOCG** wines, with an additional 3 hectares, meant for the production of **Langhe Nebbiolo DOC and Barbera d'Alba DOC**.
- Leveraging the excellent quality of the land acquired, the expert staff is following a very specific production philosophy: **high emphasis on the vineyards and limited intervention in the winemaking process**, in order to preserve each grape variety's characteristic features.
- The **subterranean, environmentally sustainable cellar** is ideal for preserving the rural landscape above ground, while its design centers around modern production processes.

Varietal: 100% Nebbiolo

Appellation: Barolo DOCG

Production Zone: Monforte d'Alba, Piedmont; 360-400 mt a.s.l.

Soil: Diano sandstone, made up of sand, silt and clay

Vinification: Fermentation in stainless steel tanks with daily cap pump overs and y submerged cap maceration for 8-10 days. . During maceration, which lasts an average of twenty-five to thirty days, malolactic fermentation also takes place

Maturation: 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.

Barolo Castelletto is the wine that most represents Fortemasso, with a distinctive elegance that best expresses the characteristics of the region. This wine delivers increasingly **intense and complex emotions** as time goes on.



- *Luminous ruby red, intense, with subtle hints of orange. Generous bouquet with delicate notes of violets, spices, mown hay, and black liquorice. On the palate is full-bodied, well-balanced, with a lengthy, multi-layered finish that ends with a savory, lingering hint of black liquorice.*
- *During its initial years, it is ideal with complex, full-flavored main courses, such as wild game and medium-aged cheeses; after ten years' cellaring, it becomes the perfect partner to long-aged cheeses and even to semi-sweet chocolate.*