M·S WALKER
FINE WINES & SPIRITS SINCE 1933

PROVISIONS
FINE BEVERAGE PURVEYORS

FORTEMASSO



Year Founded: 2013

Region: Monforte d'Alba, Italy

Founder: Gussalli Beretta Family

Known For: As strong ("Forte") As its home soil, Monforte d'Alba, and as solid as the rock ("masso") that dominates the highest point of its vineyards.

- Sustainable -

Driven by a desire to produce renowned wines belonging to great appellations in a uniquely beautiful landscape, in 2013 the Gussalli Beretta family purchased Fortemasso, in Castelletto, Monforte d'Alba: a 5– hectare property planted to Nebbiolo for the production of Barolo DOCG wines, with an additional 8.6 hectares, meant for the production of Dolcetto d'Alba DOC, Langhe Nebbiolo DOC and Barbera d'Alba DOC. Leveraging the excellent quality of the land acquired, a new project was born, led by expert staff, in accordance with 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 building in which Fortemasso operates was renovated in a manner that maintains its traditional features, while creating an elegant and contemporary interior. An underground facility holds the cellar, with its winemaking and ageing rooms: the subterranean, environmentally sustainable cellar is ideal for preserving the rural landscape above ground, while its design centers around modern production processes. Fortemasso's vineyards are located in Castelletto, on the slopes of a very steep hillside, with an elevation between 360 and 450 meters above sea level, and the Diano Sandstone soil found here has a very sandy composition. At a lower altitude, between 300 and 350 meters above sea level, there is the Pressenda vineyard, which grows in an area primarily composed of marl soil and constitutes the historic heart of the Castelletto's hillside according to the criteria of oenology. Thanks to this area's cool, breezy climate and the significant drop in temperature between the day and night, the grape harvest here takes place slightly later than in other areas of the Langhe region. The climatic conditions of this area, together with the altitude of the vineyards, determine a gradual level of ripening in the vines capable of producing grapes of the highest quality.



2023/2024 Dolcetto D'Alba

Dolcetto, with its unique violet reflections, is a full, round wine, with marked notes of cherry and plum. The savory and slightly spicy finish makes it very pleasant to drink. 100% Dolcetto. The freshly picked grapes are crushed and destemmed before fermenting in temperature-controlled stainless steel wine vats. From the beginning of fermentation, daily pumping over is carried out to facilitate the extraction of the color and aromas from the skins. After 4-5 days of maceration wine is racked and left to ferment at a controlled temperature for another 5-6 days. After the first racking operations, the wine begins malolactic fermentation. After ageing in steel for a few months, the wine is bottled in spring.

91 Points – '24 James Suckling – *"Fruity and smoky, showing assertive plums, blackberries and cherries with violets. The well-tamed structure supports the palate with ripe, light tannins, moderate acidity and good length."*

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2024 Langhe Nebbiolo

Langhe Nebbiolo is a wine that perfectly embodies the fruity characteristics of Nebbiolo variety. Careful processing ensures an optimally balanced flavor profile, which makes this wine easy to pair with food. 100% Nebbiolo. The freshly picked grapes are crushed and destemmed before fermenting in temperature-controlled stainless-steel wine vats. From the beginning of fermentation, daily pumping over is carried out to facilitate the extraction of the color and aromas from the skins. After 3-5 days of maceration, the wine is racked and left to ferment at a controlled temperature for another 5-6 days. After the first racking operations, the wine begins malolactic fermentation. After ageing in steel for a few months, the wine is bottled in spring.

90 Points – James Suckling – *"Fresh aromas of potpourri, pomegranates and touches of underbrush and Mediterranean spices. Light- to medium-bodied with tart berries and sour cherries. Light-grained tannins with hints of tarragon and oregano in the finish. A simple and easy-drinking wine."*



2019 Barolo Castelletto

Barolo Castelletto is the wine that most represents Fortemasso, with a distinctive elegance that best expresses the characteristics of the region. 100% Nebbiolo. The freshly picked grapes are crushed and destemmed before fermenting in temperature controlled stainless steel wine vats. Once alcoholic fermentation has begun, daily pumping over is carried out to facilitate the extraction of the color and primary aromas of the grapes from the skins. Fermentation last between 8-10 days and is followed by submerged cap maceration. This last phase is very important because in addition to prolonging the period of extraction from the skins, which began immediately after crushing the grapes, it facilitates the stabilization of the color of the future wine. During maceration, which lasts an average of 25-30 days, malolactic fermentation also takes place, contributing to the microbiological stability of the wine. Ageing in wood begins in December and lasts an average of 30 months. The wine spends 8-10 months of further ageing in the bottle before being released for sale.

91 Points - James Suckling - *"Aromas of sandalwood, sour cherries, plums, citrus zest and sweet spices. Zesty and bright, with a full body and tight tannins. Linear and energetic."*

90 Points - Wine Enthusiast



2016 Barolo Castelletto Riserva

100% Nebbiolo. Barolo Castelletto Riserva is produced from the grapes growing in the parcel of the vineyard located at the highest point of the hill. The slow, late maturation of the Nebbiolo grapes lends it richness and structure, but also requires prolonged aging. Thanks to their perfect position, the grapes are left to ripen until the sugar concentration and phenolic maturity are just right. This makes it possible to bring out all the organoleptic characteristics of the grape during vinification and lays the foundation for the prolonged longevity of the future Barolo Riserva. After crushing and destemming, the must ferments in temperature controlled stainless steel tanks, where daily pumping over is carried out to gently extract the aromas and color from the skins. Using the submerged cap technique, the maceration phase begins, the aim being to optimize extraction and stabilize the color of the wine. This phase lasts an average of 30 – 45 days, during which malolactic fermentation also takes place. Upon completion of maceration, ageing in wood begins, lasting an average of forty months. This is followed by bottling and subsequent bottle ageing for a further 22 months.

94+ Points - Robert Parker - *"Shows power, focus and austerity that comes from those extra years of cellar and bottle age. With fruit from Monforte d'Alba, this is a full-bodied Barolo with firm structure and a long succession of wild fruit, toasted nut, earth and spice aromas."*



2021 Barolo del Comune di Monforte d'Alba

100% Nebbiolo. The freshly picked grapes are crushed and destemmed before undergoing fermentation in temperature controlled stainless steel tanks. When alcoholic fermentation commences, daily pumping over is carried out to facilitate the extraction of the color and primary aromas of the grapes from the skin. Fermentation lasts between 8 and 10 days and is followed by submerged cap maceration. This last phase is very important because, in addition to prolonging the period of extraction from the skins, which begins after crushing, it facilitates the stabilization of the color of the future wine. During maceration, which lasts an average of 25 to 30 days, malolactic fermentation also takes place, which contributes to making the wine microbiologically stable. Ageing in 25 hl oak barrels begins in December and lasts 24 months. After bottling, the wine undergoes another 14-16 months' bottle aging.

94 Points – James Suckling – *"The first release of this graceful and focused Barolo. It shows aromas of dried flowers, earth, strawberries, sweet violets and cinnamon. Full-bodied, it displays fine tannins and a juicy, savory finish."*