



2020

MASSETINO

“Freedom so high
When we are all bound by laws
Etched in the scheme
of nature’s own hand”

Brendan Perry & Lisa Gerrard



MASSETINO

The second vin of Masseto

In the early 1980s the first vines were planted on the west facing clay rich soils of the Masseto hillside. Geological studies had suggested that this might be a special site and the battles between the celebrated oenologist André Tchelistcheff and the founder to plant Merlot instead of the safer choice of Cabernet Sauvignon are legendary. From the very first harvest the unique personality of the wines from this vineyard planted along a vein of Pliocene blue clay were clear for all to see (and taste). More than 30 years passed since those initial steps.

Since the birth of Masseto, an extremely strict selection of the grapes has always been carried out in order to guarantee the highest possible quality. In 2017 some of the wines of some recently replanted Merlot and Cabernet Franc parcels, delimited now by a majestic dry-stone wall, were considered for Masseto. While some parcels had not yet developed enough character to be included in Masseto itself, others showed sufficient promise and personality to warrant consideration, along with other components not utilized in the master-blend, for the creation of a *second vin* – Massetino.

The inaugural vintage of Massetino was 2017, released in 2019, precisely 30 years after the first vintage of Masseto. The Masseto winery, designed by the Italian Architects Zito & Mori, was finished and inaugurated during that same year. The birth of the second wine and the opening of the Masseto winery was a seminal moment in Masseto's history and the consecration of Masseto as an Estate.

Massetino's personality is already self-assured as it shares the same pedigree as Masseto. Just like its elder sibling it juxtaposes power and opulence with discretion and classicism.





MASSETINO

— 2020 —

TOSCANA IGT

Merlot 97% Cabernet Franc 3%

CLIMATE AND VINTAGE

After a mild and rainy winter, March saw a temporary drop in temperatures, with a few nights below 0°C at the very beginning of budding in the last week of the month. However, the newly opened shoots were still protected by the cottony tissue of the bud, which made it possible to avoid damage from frost. The rest of spring included generally warm weather with normal rainfall, ensuring regular vegetative development until flowering, which took place between 20 and 25 May. June had an intense rainy period towards the middle of the month, followed by a very long period of drought with a substantial absence of rain and torrid temperatures until the end of August. The veraison was homogeneous and rapid between 20 and 25 July, with the grapes beginning to ripen under a blazing sun. Rains came at the end of August and brought a considerable drop in temperatures, with night lows reaching as low as 13°C: ideal conditions for the Merlots to complete their ripening. They were harvested early and quickly to preserve maximum freshness and just in time to avoid a sudden heat wave lasting a week, where the temperatures reached as high as 37 degrees. The Merlot harvest was completed on 14 September, followed almost immediately by the Cabernet Franc harvest which ended on 16 September.

VINIFICATION AND AGEING

The grapes were harvested by hand in 15 kg crates. After destemming and light crushing, the grapes were transferred to concrete tanks by gravity, without any pumping. Every single lot of the vineyard was vinified separately. Fermentation occurred spontaneously with wild yeast at temperatures around 25-28°C, with two to three pump-overs a day and délestages when appropriate. Total time in tanks ranged between 21 to 25 days. Malolactic fermentation took place in barrels, with 50% new oak. After the first 12 months of ageing the wine was blended and put back into barrels for a further 3 months before bottling.

TASTING NOTES

The bold, purple colour of Massetino 2020 immediately strikes the eye, ready to reveal its strong identity. The hints of ripe cherry and undergrowth perceived on the nose are consistent, with the beautiful crispness and freshness of the fruit. In this ideal combination of power and flavour intensity, Massetino 2020 perfectly embodies the traits of the vintage.

Tasted in April 2022



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TOSCANA
INDICAZIONE GEOGRAFICA TIPICA

MASSETINO