



Masseto 2019

Toscana IGT

Climate and vintage

The year 2019 was characterised by a highly variable climate, which alternated periods of cold and rain with long bouts of drought and heat.

After a rather normal winter, budding took place on the first week of April. Cold and rainy conditions throughout April and May considerably slowed down development of the vegetation, delaying flowering to 10 days later than usual. In June, the climate suddenly turned hot and dry, with peak temperatures of 37°C reached at the end of the month. All summer long the weather remained hot and sunny, with temperatures 2°C higher than average and 45 consecutive days without rain. In the last week of July, the long period of drought was interrupted by two days of rain, readjusting the temperature to the seasonal norm, with ideal conditions for grape ripening.

After another set of rain showers at the beginning of the month, Merlot harvest began on 5th September with the young vine and went on until the 20th September under perfect conditions. Harvest was completed with the Cabernet Franc on the 1st October.

Vinification and ageing

The bunches, hand harvested in 15kg crates, were sorted by hand on a double sorting table before and after destemming and then subjected to soft crushing. Most of the fermentation took place in concrete tanks, while the grapes from some small parcels fermented in barrels at temperatures between 25 and 30°C. Maceration times ranged from 21 to 28 days. Malolactic fermentation began in 100% new oak barrique barrels, while keeping the various lots separate for the first 12 months of ripening.

Subsequently, the wine was blended and reintroduced once again into the barrels for another year, for a total of 24 months. As usual, Masseto 2019 was given another 12 months in bottle before being released on the market.

Tasting notes

Masseto 2019, harvested slightly later than usual has benefited from the sunny but mild weather in early September, giving a dense yet harmonious expression. The youthful colour suggests a rich and intense wine, the nose shows textbook scents of ripe cherries, violet, liquorice and dark chocolate. The palate is broad and dense with velvety and refined tannins that coat the palate, while leaving a fresh and vibrant finish.

Tasted in November 2021

MASSETO

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Livorno - Italia