



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 far as 13°C: ideal conditions for the Merlots to complete their ripening. They were harvested early and quickly to preserve their 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 upon tasting, with beautiful crispness and freshness of the fruit. As an ideal combination of power and final flavour, Massetino 2020 perfectly embodies the typical traits of the vintage.

Tasted in April 2022

MASSETO

Bolgheri - 57022 Castagneto Carducci
Livorno - Italia