Masseto 1997

Toscana IGT

Climate e Harvest

The start of spring saw above average temperatures which resulted in an early budding of the vines. The vegetative cycle slowed down somewhat following an unexpected frost in mid-April and subsequent rainfall until the end of the month. From May onwards, the weather became very warm and dry and the summer months were particularly hot, reaching above average temperatures. The grapes ripened earlier than usual, and harvesting was carried out under ideal conditions, starting on 25 August and finishing at the end of the first week of September. The vintage was exceptional in terms of quality (with grapes that had matured perfectly with good concentration and well matured tannins), while quantities were somewhat lower than average due to the small dimensions of the grapes resulting from the dry summer conditions.

Vinification and Ageing

The grapes were destemmed and gently pressed and introduced into wooden fermentors where maceration took place over a period of 18-20 days and during which time the wine completed its alcoholic fermentation at a temperature not exceeding 30°C. The wine was then racked and introduced into new French oak barriques where it completed its malolactic fermentation and remained for a period of 24 months, followed by a further 12 months in the bottle before release.

Winemaker's Notes

This vintage is already legendary, even if it is simply the first in a long series of exceptional vintages. Warm and early, 1997 expresses better than all other years the sun-blest, sensuous side of Masseto. Spacious, dense and ultra-concentrated, displaying soft, silky tannins. The bottling has preserved all of the lusciousness characteristic of this vintage and its magnificent aromatics as well as its deep sensory impressions. Its admirable power is accompanied by a gratifying elegance. Step by step it is advancing towards peak of maturity, but without haste.

Tasted July 2019