Masseto 1998

Toscana IGT

Climate e Harvest

The end of winter and beginning of spring were mild, favouring an early budding of the vines. Flowering took place at the end of May followed by a uniform setting of the berry. The summer months were very hot and dry reaching, at times, temperatures well above average. The vintage saw very little rainfall (only 450 mm in the whole year). Veraison took place in mid-July in a very uniform way. At the end of July, the grapes were thinned to ensure that those remaining on the vines matured under the best conditions. The harvest was carried out under fine conditions during the period 3rd and 9th September. The harvest was made in different lots.

Vinification and Ageing

Each vineyard lot was separately vinified and subsequently aged. The grapes were destemmed and gently pressed and introduced into wooden fermentors where maceration took place over a period of 20-25 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. After the first 18 months in barriques the various vineyard lots were then assembled, and then reintroduced into the barriques for the final 6 months of ageing. The wine was then bottled and remained for a further 12 months in the cellars before release.

Winemaker's Notes

Not easy to exceed an impressive year such as 1997, yet 1998 too can certainly lay claim, in Bolgheri, to the title of vintage of the decade. Another warm summer yielded a powerful, concentrated Masseto, one of amazing character. Density, breadth, and depth of fruit are all well-supported by a superbly-supple mass of tannins, giving the wine an overwhelming impression of solidity and youthfulness. Still under-developed but already showing significant impact, this is a Masseto destined for long cellaring.

Tasted July 2019