Masseto 2013

Toscana IGT

Climate and vintage

After a dry 2012, winter 2013 was characterized with mild and rainy weather, which caused a delay in budding of up to 15 days. A cool, rainy spring also led to an irregular and very long flowering period – with a two-week delay compared to the average – which reduced production and resulted in an uneven development of the grapes. Fortunately, the summer, which arrived punctually at the end of June, was perfect, dry and sunny, with a few peaks of heat in July and August. The slow vegetative development was ultimately beneficial because it deferred ripening until after the hottest period. The August storms significantly lowered temperatures, especially at night, which favoured aromatic expression. This however led to a later than average harvest, which started on 12th September with vineyard parcel "Masseto Alto" and concluded on 25th September with the last block of "Masseto Centrale".

Vinification and Ageing

The clusters, hand-picked in 15 kg boxes, were graded and selected by hand on a double sorting table before and after de-stemming, and then gently crushed. Each of the four vineyard blocks were vinified separately. Fermentation took place in either steel or wooden vats, followed by maceration for 15-20 days at a temperature of between 25 and 30°C. Malolactic fermentation was started in 100% new oak barriques, keeping the different batches separate for the first 12 months of maturation.
The wine was subsequently assembled and reintroduced in the barriques for a further year, making a total of 24 months. After bottling, the wine was aged for an additional 12 months prior to release.

Tasting notes

Masseto 2013 is the result of an overall late and fresh climate during the harvesting period. These are particularly favourable conditions for Merlot, which was able to ripen slowly and com-pletely in sunny weather, without excessive heat, which enhanced a full expression of the aromatic quali-ties and perfect ripening of the polyphenolic content. Intense ruby in colour, the nose immediately reveals fully ripe fruitiness endowed with great freshness and complexity, underlined by delicate notes of vanilla and cocoa. On the palate, the wine is substantial and rich, with great density, and a rare tannic quality of silkiness and smoothness. Black fruit aromas are accompanied by a strong note of freshness and a long, elegant finish, which is prolonged with a delicate hint of cocoa.

Tasting July 2019

MASSETO

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