Masseto 2016

Toscana IGT

Climate and vintage

A common scenario in recent years, the winter of 2016 was characterized by abnormally warm weather with heavy rainfall in February. Budbreak took place on time in the last week of March.
The abundance of water in the soil and the warm weather in April led to quick and normal vegetative vine growth. Towards May temperatures returned to normal, slowing the growth down slightly, bringing about the flowering which took place in the last week of May with dry sunny weather, perfect for a good fruit-set. The summer temperatures were in the norm with very little rain favouring a notable water stress towards the end of the ripening stage. The usual mid-August holiday period storms were also absent, maintaining a state of hydric stress through the first part of the harvest, but luckily with temperatures that significantly cooled off at night, allowing the vines to recover from the daytime temperatures. Ripening went on steadily building up excellent phenolic potential and a balanced sugar/acidity ratio. Harvest started early on the 24th August with the younger vines. In September a few rain showers arrived, providing enough water in the soil to prevent the vines from shutting down. This allowed us to complete harvest under virtually perfect conditions. The older vines of 'Masseto centrale' took great advantage from this situation and continued their ripening until the third week of September. The last plots were picked on the 20th September.

Vinification and ageing

Seven different lots were vinified during the harvest. The bunches, hand harvested in 15kg crates, were evaluated and selected by hand on a double sorting table before and after destemming and then subjected to soft crushing. Each single lot of the vineyard was vinified separately. Fermentation took place in both steel and wood tanks, small portions of vineyards in barrel. Fermentation was followed by 15-20 days maceration at a temperature between 25 and 30° C. Afterwards, malolactic fermentation began in 100% new oak barriques, 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. The ageing process then continued in bottle for another 12 months before being released on the market.

Tasting notes

2016 represents a textbook vintage for Masseto, with a typical coastal Tuscan climate that saw a dry and sunny growing season, abundant sunshine with just enough rain to allow perfect ripening. Particularly intense and young in colour, followed by a nose in which ripe and intense dark fruit blends with subtle notes of cocoa and spices. On the palate it develops a rich and dense frame of ripe and caressing tannins balanced by luscious and vibrant fruit and a vivid acidity that keeps the long finish clean and vibrant.

Tasting July 2019