Masseto 2002

Toscana IGT

Climate e Harvest

2002's weather report can be divided in two parts: before and after the 10th August. The early part of the vines' vegetative cycle was slightly advanced, followed by normal flowering and fruit setting, despite the alternating spells of hot and cold weather. The biological phases of the vines proceeded regularly and within the seasonal average. At the beginning of July, a green harvest was carried out which reduced the bunches on the vines by about 30%. After 10th August the wet conditions required careful and constant work in the vineyard to achieve a perfect balance between canopy growth and fruit development. This ensured a slow, perfect polyphenolic ripening. The harvest started on the 4th September in the upper part of the Masseto vineyard and was completed on the 25th of September with the central part.

Vinification and Ageing

On arrival in the cellar, the grapes were hand selected before and after destemming on two parallel sorting tables in order to ensure that only berries in perfect condition were introduced in the tanks after a soft pressing. Alcoholic fermentation was carried out partially in wooden fermentors of 85HL capacity, and partially in stainless steel tanks of 65 to 75 HL, at a temperature of between 27- 30°C.
Post-fermentation maceration continued for a period of 21-33 days. The wine was then racked and introduced into new French oak barriques where it completed its malolactic fermentation. The wine remained in barriques for a total period of 20 months. After the first 12 months, the master blend was made and the wine was then reintroduced into the barriques for the remaining 8 months. The wine was then racked and bottle-aged for a further 16 months before release.

Winemaker's Notes

As often happens Masseto surprises us in the more challenging vintages. In 2002 it has yielded an utterly beautiful wine that compensates a lesser richness with e restrained and refined elegance, complex aromatics and a silky texture. The wine has been drinking well almost since release and starts to reach full maturity which it should maintain for at least another decade.

Tasted July 2019