Masseto 1990

Toscana IGT

Climate e Harvest

The 1990 vintage was generally warm and sunny for the duration of the vine's vegetative cycle with a small amount of rainfall in early August followed by peak temperatures towards the end of August. The characteristics of this vintage were similar to that of 1988. The harvest was carried out on 5th September.

Vinification and Ageing

The grapes were fermented in French oak upright tanks and maceration lasted for 13 days. Malolactic fermentation took place as soon as the wine had completed its alcoholic fermentation.
The wine remained in French oak barriques from February 1991 until April 1992 (14 months) followed by bottling and a further 26 month period in the bottle before release.

Winemaker's Notes

Another great vintage displaying superb impact, dense and mature and considerable tannic power even today. Still showing youth, the wine is very enjoyable today, but if cellared longer it will continue evolving towards even greater complexity.

Tasted July 2019

MASSETO

Bolgheri - 57022 Castagneto Carducci
Livorno - Italia