# Masseto 2000

Toscana IGT

## Climate e Harvest

Winter was generally warmer than in 1999. A homogeneous budbreak occurred during the first days of April, under some rain. Spring evolved with average temperatures and sunny days. Flowering was completed uniformly by mid-May. Thanks to the rain in early spring, initial fruit formation was more than previous year. The weather was very sunny with no rains and temperatures well above the average during the entire summer until harvest time. This allowed for an early veraison (around mid-July) and for the vines to develop under ideal conditions. Harvest started the last days of August and continued until mid-September.

## Vinification and Ageing

Once in the cellar, the grapes were selected out for quality on sorting tables before undergoing de-stemming and a gentle pressing. Fermentation took place in 65 hl and 125 hl wooden casks. Average temperature during fermentation was 27-30°C. Each vineyard lot was vinified and aged separately, to allow for flexibility during final blending.
After macerating for 21-33 days, the wine was transferred to new French oak barriques, where malolactic fermentation took place. The wine aged in barriques for 24 months. Final blending was performed after the first 12 months, then the wine was transferred back to the barriques to complete its ageing. Before bottling, the wine was clarified with egg whites, then remained in the cellars for another 12 months before release.

## Winemaker's Notes

Following the monumental quality triptych of the 1990s, the 2000 represents the turn of the millennium vintage with a wine that is now fully ready to drink.

*Tasted July 2019*

MASSETO

Bolgheri - 57022 Castagneto Carducci
Livorno - Italia