Masseto 2007

Toscana IGT

Climate and Harvest

2007 began with a very mild winter, with less rainfall than usual. As a result, bud break occurred about 10 days early. Spring was mild too, with rains coming just when they were required, which allowed excellent vegetative growth and led the vines to flower early. June rains, which occurred throughout Tuscany, accompanied the development of the grapes. Summer finally started with a July, which was hot and dry, followed by an August which was cooler, with classic mid-month thunderstorms that slowed the ripening of the grapes, bringing the projected harvest date in line with the average. A perfect September with brilliant sun, mild temperatures, and little rain permitted a perfectly slow, steady ripening of the grapes, concentrating polyphenols and aromatic compounds, without leading to any over-ripeness. The grapes were picked between 3rd and 15th September on four different occasions.

Vinification and Ageing

The grapes were picked between 3 and 15 September on four different occasions, according to the ripening in the various vineyards blocks. The grapes were carefully hand-picked and put into 15-kg baskets. After this first selection, the grapes were examined again on a double selection table, before and after destemming. After soft-pressing, fermentation took place in part in steel tanks, and in part in upright oaken casks. The criterion used to determine the tank type was vineyard provenance: every parcel of the Masseto vineyard was vinified separately. After fermentation at 25-28 °C, the wines macerated on the skins for 10-15 days at 28°C, bringing the total time in vat to 20-25 days.
The malolactic fermentation took place in oak barriques (all new). Total aging was 24 months, in the Masseto temperature-controlled barrel room. After the first 12 months of aging, the wine was assembled, and then returned to the barriques for another 12 months. Following bottling, the wine was then bottle-aged for a further 12 months prior to release.

Winemaker's comments

The hallmark of Masseto is its power and impressive tannic structure. The 2007 vintage displays, in addition, an overwhelming elegance and complex wealth of aromatics, boasting impressions of perfectly ripe red and dark berry fruit, along with balsamic notes of wild herbs, smooth spices, and cocoa. The mouthfeel is dense, rich, intense, with glossy, silk-smooth tannins. A very long, leisurely finish reveals a good vein of acidity and concludes clean and fresh.

Tasted July 2019

MASSETO

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