Masseto 1999

Toscana IGT

Climate e Harvest

Winter was slightly colder than in 1998, with budbreak delayed until around late March. During spring temperatures and rains were within the norm, with flowering and growth similar to the previous year. Flowering took place at the end of May. The excellent climate during late spring resulted in a better-than-average fruit set. A hot summer without rain led to veraison one week earlier than in previous vintages, with very consistent fruit. Harvest started during the second week of September and lasted 7 days under ideal weather conditions.

Vinification and Ageing

Once in the cellar, grapes were selected out for quality on two sorting tables before and after de-stemming. Fermentation took place in 65 hl and 125 hl wooden casks. Average temperature during fermentation was 27-30°C, peaking at 31°C. Each vineyard lot was vinified and aged separately, to allow for flexibility during final blending.
After macerating for 21-28 days, the wine was transferred to 100% new French oak barriques, where malolactic fermentation took place. The wine aged in barriques for 24 months at a controlled temperature in the Masseto barrique cellars. Final blending was performed after the first 12 months, then the wine was transferred back to barriques for another 12 months. Before bottling, the wine was clarified with egg whites, and remained in the cellars for 12 months prior to release.

Winemaker's Notes

Third in a triptych of iconic vintages, Masseto 1999 is another great wine that, like the 1998, is following a parabola of very slow evolution. A wine of concentration, smoothness, and power. It seemed, for many years, monolithic and closed. Today, however, it seems to have awakened, and the once-impetuous tannins have mellowed, making way for a broad, expansive silky weave. The aromatic complexity of a mature wine is slowly building, displaying those sensuous fragrances classic to warm vintages, with dark chocolate, black liquorice, and candied violets. In conclusion, it is a wine that could still have some surprises in store for us and emerge as one of the great Masseto. Patience however will be required, since it is still very young and has much life ahead.

Tasted July 2019