Masseto 2014

Toscana IGT

Climate and vintage

The 2014 vintage will remain as one of the most particular in Masseto's history. A warm and rainy winter was followed by a mild, dry spring that permitted a normal vegetative development with a timely and even flowering. After regular conditions in July, August was rainy and cold, creating difficulty for the grapes to ripen and increasing the risk of diseases. However, the meticulous work carried out in the vineyard, including leaf removal and treatments throughout the month of August, allowed the grapes to arrive in excellent condition for harvest in September and October when the weather was mostly sunny and dry. As always, great terroirs tell their own story, and in 2014 the blue clays of Masseto showed their capacity to a full by swelling and making the soils impenetrable, thus avoiding excessive accumulation of water and the dilution of the grapes. During the harvest a very careful selection of bunches was essential and some specific vineyard blocks were harvested in up to three different stages. A strict selection was also made on the sorting table, in order to fill the tanks with only perfect grapes. 2014 represents to date the latest and longest harvest in the history of Masseto. Starting on 5th September and ending on 7th October.

Vinification and ageing

The bunches, harvested by hand in 15kg crates, were selected by hand on a double sorting table before and after de-stemming, and then gently crushed. In this vintage 8 individual parcel lots were picked and vinified separately. The fermentation took place in tanks of both steel and wood, followed by a maceration of 15-20 days at a temperature between 25 and 30°C. Malolactic fermentation started in 100% new oak barriques, and the different lots were kept separate for the first 12 months of maturation.
The wine was then assembled and reintroduced into the barriques for another year. After bottling, the wine was aged for an additional 12 months prior to release.

Tasting notes

In a vintage where the quality of the terroir, the patience and rigor of the workers made it possible to achieve full ripening, Masseto 2014 represents a most elegant and refined expression. Intense in colour the nose immediately reveals complexity and freshness with hints of red berries, sweet spices, and a slight aroma of toasted wood. On the palate silky with a fine, smooth texture, supported by a vibrant fruitiness and a lively acidity, all perfectly integrated. A long, intense finish concludes the tasting.

Tasting July 2019

MASSETO

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