Masseto 2008

Toscana IGT

Climate and Harvest

The 2008 growing season was marked by a cool, rainy spring, with budbreak occurring within the norm. Rainfall during flowering did however affect the fruit set, thus lowering the vine's production. Summer brought intense heat, with almost no rain, and these conditions lasted through the first ten days of September. This facilitated a good veraison and a very satisfactory ripening process, since the cool nights favoured development of aromas and of deep colour, while the sunny days served to further concentrate compounds in the fruit, yielding grapes of impressive depth. September brought the cool northerly tramontana winds, which lowered temperatures. This cool, breezy but generously sunny period was particularly beneficial to some of the later ripening vines in the central part of Masseto, allowing them to develop full ripeness while maintaining fresh and vibrant aromatics. Harvest started on 4th September with the youngest vines of 'Masseto Junior' and was completed with the last section of 'Masseto Centrale' on 18th September yielding a total of six different lots.

Vinification and Ageing

Harvest started on 4 September with the youngest vines of 'Masseto Junior' and was completed with the last section of 'Masseto Centrale' on 18 September yielding a total of six different vinification lots. The clusters were hand-picked into 15-kg boxes and then graded and selected by hand on a double sorting table, before and after destemming, and finally carefully crushed. Each grape variety and single vineyard block was vinified separately. Fermentation took place in stainless steel tanks and oak vats at temperatures between 25 and 28°C for ten days. Due to the very tannic character of the vintage extraction had to be handled very carefully working with very soft pumping-overs and extending maceration after fermentation to get the tannins softened. Total maceration time ranged between 28 and 30 days. The malolactic fermentation took place in 100% new oak barriques keeping all the different lots separate. The wines remained in barrel for a total of 24 months.
After the first 12 months of maturation, the wine was assembled and then returned to the barriques for an additional year. After bottling, the wine aged a further 12 months prior to release.

Winemaker's notes

Masseto 2008 is the expression of a warm vintage, most of it having been harvested in the first half of September. With great concentration, its colour is particularly deep and young. The nose is characterized by rich and fully ripe fruit yet without any traces of over ripeness, focused and intense with spicy and mineral notes. On the palate the wine is remarkably dense, concentrated and opulent, with a very pure expression of fruit. The tannins are present and firm giving the wine focus and precision to balance the wine's opulent richness. It is undoubtedly one of the great expressions of Masseto with a long ageing potential.

Tasted July 2019