Masseto 1995

Toscana IGT

Climate e Harvest

The prevailing climate throughout 1995 was characterised by a relatively late spring which consequently influenced the flowering of the vines. Flowering initiated on 24-25 May for the Merlot grapes. The end of June and the onset of July were somewhat cooler than the norm, followed suddenly by approximately 30 days of exceptionally hot weather. Intermittent showers started around the 8th of August with temperatures dropping and remaining somewhat cooler throughout the month of September. The harvest took place on the 4th and 13th of September 1995.

Vinification and Ageing

The grapes were totally destemmed and underwent alcoholic fermentation which lasted for a period of 10-11 days. Subsequently a prolonged maceration took place for approximately 18-20 days at a controlled temperature. Prior to the initial racking, the wine underwent gentle crushing. Malolactic fermentation took place as soon as the wine had completed its alcoholic fermentation.
The wine was transferred to 100% new French oak barriques (mostly from Allier and Nevers) where it remained for a period of 2 years followed by a further 18 month period in the bottle prior to release.

Winemaker's Notes

This is a fine vintage, even though it experienced cool, rainy weather at the start of the harvest. The result is a great Masseto, ripe and opulent, that has developed considerable elegance over the years. It presents sensuous impressions of smooth fruit, dark chocolate, and roast expresso bean; a densely-woven, velvet-textured palate; and still-expressive tannins on the finish. It has reached full maturity and will still hold nicely for many years.

Tasted July 2019