# Masseto 2012

Toscana IGT

## Climate and harvest

2012 was a dry growing year, like 2011, with the scarcity of water already evident during a cold, dry winter. At budbreak, which occurred normally, a water deficit of some 100mm, compared to the multi-year average, was already evident. A mild, sunny spring brought excellent vine growth, with a rapid, consistent flowering. July and August were hot and almost rain-free, prompting fears of arrested ripening due to lack of water. In spite of this, veraison was normal and satisfactory under optimal conditions. A few spells of rain between the end of August and beginning of September gave final momentum to the ripening, and the fruit achieved a fine overall ripeness, with optimal levels of aromatics and polyphenols. The harvest took place between 29th August and 17th September.

## Vinification and ageing

During the harvesting five different batches were vinified, starting with the younger vineyards and concluding with the later part from the Masseto Centrale vineyard. The clusters were hand-picked in 15 kg boxes, and then graded and selected by hand on a double sorting table, before and after destemming, and finally soft-pressed. Each single vineyard block was vinified separately. Fermentation took place in stainless steel or wooden vats, followed by maceration at temperatures of between 25° and 30°C for 15-20 days. Then malolactic fermentation was started in 100% new oak barriques, with the different batches being kept separate for the first 12 months of maturation.
The wine was then assembled and reintroduced in the barriques for another year, making a total of 24 months. After bottling, the wine was aged for an additional 12 months prior to release.

## Tasting Notes

Masseto 2012 benefited from another particularly dry, sunny year which, thanks to the rains prior to the harvest, created perfect conditions for the ripening of the Merlot, without excessive heat or dryness and enhanced by the exceptional terroir of the Masseto vineyard. This vintage combines the principal characteristics of a great Masseto: rich and generous but also very fresh and with a firm structure in a wine of great intensity and complexity. Intense in colour, the olfactory impact develops classic notes of red and black fruit, chocolate and liquorice, subtly enhanced by notes of toasted wood. The palate shows well-rounded and full, with a thick, dense tannic texture that boasts rich fruit and spice notes. The finish is prolonged with a lively and vibrant acid vein that closes on a note of intense freshness.

*Tasting July 2019*

MASSETO

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