



Masseto 2003

Toscana IGT

Climate and vintage

The 2003 growing season was characterised by high temperatures, well above seasonal average, and by scarce rainfall - only 14mm from the end of April through early September. The generous rains of the preceding season, however, had adequately supplied the deep soils with sufficient water reserves to arrive through the summer of 2003. This meant that the harsh conditions of the summer months had less impact on the vines, but it did have the effect of highlighting the differences in the various sections of the Masseto vineyard. Due to the hot conditions, the upper part of the Masseto vineyard ('Masseto Alto') was in fact picked on 25th August, while the clayey soils situated in the heart of the vineyard, ('Masseto Centrale'), were able to remain relatively cool and this contributed to optimal ripeness, which was reached on 18th September.

Vinification and ageing

The grapes were concentrated, and it was necessary to make a careful selection on the double sorting tables in order to eliminate any bunches damaged by sun and heat.

Yields were understandably reduced both in the vineyard and in the cellar (about 40%).

Fermentation and maceration lasted 25 days, followed by a period of 24 months in new barriques. The wine was aged in the bottle for a further 12 months before release from the cellars.

During the creation of the master blend, it was decided to use only the wine sourced from 'Masseto Centrale', and the production was consequently greatly reduced.

Tasting notes

In a vintage that pushed Merlot to its limit, the blue clay supplied just about enough freshness and moisture to allow to produce a textbook Masseto, showing the ripe and exotic character of the vintage but avoiding any heaviness or harshness. The wine is evolving nicely and can be drunk from now on.

Tasting July 2019

MASSETO

Bolgheri - 57022 Castagneto Carducci
Livorno - Italia