Masseto 1996

Toscana IGT

Climate e Harvest

The spring of 1996 had below average temperatures which caused a delay in budding. The Merlot variety flowered 24/25 May. Temperatures in the summer were fairly stable but not excessively hot. Around mid-August there was some rain which caused some delay in ripening. Temperatures however increased noticeably at the beginning of September enabling the grapes to fully ripen. The harvest was carried out between 8-12 September, and attention was given to a careful grape selection.

Vinification and Ageing

The grapes were destemmed and gently pressed and introduced into wooden fermentors where maceration took place over a period of 18-20 days and during which time the wine completed its alcoholic fermentation at a temperature not exceeding 30°C. The wine was then racked and introduced into new French oak barriques where it completed its malolactic fermentation and remained for a period of 24 months, followed by a further 12 months in the bottle before release.

Winemaker's Notes

Another late-ripening year, generally considered to be inferior to 1995, but one that yielded once again a great Masseto. Even more dense and sumptuous than the 1995, with a more restrained tannic structure, fully rounded and very compelling. It still exhibits considerable inner resources for further ageing, but it is difficult to restrain oneself from enjoying it right now.

Tasted July 2019