Masseto 1994

Toscana IGT

Climate e Harvest

The 1994 vintage was characterised by an exceptionally warm spring with moderate rainfall. These conditions resulted in a premature flowering of the Merlot vines on the 15th of May 1994. The summer months were extremely warm until the end of September, and there was very little rainfall. The harvest took place on the 4th and 15th of September 1994.

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 (Alliers) where it remained for a period of 2 years followed by a further 18 month period in the bottle before release.

Winemaker's Notes

The vineyard is gradually reaching maturity, and the wine reflects this fact. Of course, it reflects the quality of the vintage as well, but all told, the personality of the wine itself comes to the fore. 1994 is certainly the first vintage to delineate clearly and unmistakably Masseto's soul and inimita-ble personality. Whereas the 1988 and 1990 wines reflected above all the great qualities of their respective vintage years, the 1994 incarnates the great personality of this nonpareil vineyard: a rich, opulent wine of superb maturity, that releases in the glass classic notes of cherry and dark chocolate. The mouth gradually expands, building in richness and texture, which are both densely knit and silky smooth, characteristic to Masseto. As with the 1993 the 1994 the wine is drinking perfectly now and will for another ten years at least.

Tasted July 2019

MASSETO

Bolgheri - 57022 Castagneto Carducci
Livorno - Italia