# Masseto 1992

Toscana IGT

**Climate e Harvest**

The area enjoyed a spring with average temperatures. Persistent humidity continued throughout the month of June followed by a notable rise in temperature which continued throughout August. Periodic and sporadic cooler moments offered respite from the heat. The persistent humidity caused, however, a slight slowing down in the maturation of the fruit and the harvest was carried out slightly later than expected. Luckily, the area of Bolgheri was spared by the terrible rainfalls that occurred between the middle and end of September in other areas of Tuscany. The harvest took place on the 5th and 12th of September.

**Vinification and Ageing**

The grapes were totally destemmed and alcoholic fermentation took place over a period of 9 days followed by a prolonged maceration at a controlled temperature for 14 days. 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 where it remained for a period of 2 years followed by a further 18 month period in the bottle before release.

**Winemaker's Notes**

In general, 1992 has not left positive impressions in Tuscany. Rains during September and October lowered quality, particularly in late-ripening varieties, such as Cabernet Sauvignon and Cabernet Franc in Bolgheri and Sangiovese in central Tuscany. But many have forgotten that in mid-September the weather was good, and the harvest looked promising. Merlot, the earliest-ripening among all the varieties at Bolgheri, actually enjoyed fine conditions for most of its ripening. Thus, it was not a surprise to see an excellent Masseto 1992 emerge. A dense wine with multi-layered complexity, perhaps not as open and radiant as usual, but with appealing, crisp notes of balsam that enliven the fruit that is still present. It offers impressive weight in the mouth, a satisfying tannic presence, and fine length. Perfectly enjoyable today and for some time to come.

*Tasted July 2019*