Masseto 2001

Toscana IGT

Climate e Harvest

Winter was milder than the norm and rain above average: this brought about an early budbreak, between the end of March and the beginning of April. A spring characterized by abundant rainfall and average temperature favoured the Merlot, which flowered around the middle of May. Fruit set was good, with grape size large than the norm. Summer temperatures were within average with very little rain. During September, temperatures were slightly below average, and this allowed for the berries to achieve a slow and complete ripening of polyphenols. The harvest started at the beginning of September and was completed about four weeks later. Grape conditions were very good and ripening very uniform.

Vinification and Ageing

In each parcel, grapes were hand-picked and transported in small 15-kg boxes. Once in the cellar, the grapes were quality-selected on sorting tables before undergoing de-stemming and a gentle pressing. Fermentation took place in 65 hl and 125 hl wooden casks. Average temperature during fermentation was 27-30°C.
After macerating for 21-33 days, the wine was transferred to new French oak barriques, where malolactic fermentation took place. Ageing in barriques lasted 24 months at a controlled temperature in Masseto barrique cellars, with each lot of wine kept separate. Final blending was performed after the first 12 months, then the wine was transferred back to the barriques for another 12 months. After bottling, the wine remained in the cellars for another 12 months before release.

Winemaker's Notes

2001 is a worthy successor to the great vintages from the end of the 90's. A flam-boyant, rich and powerful Masseto. A monumental wine that combines extravagant levels of ripeness, opulent fruit with a perfectly balanced tannic structure. It is starting to drink well but given its power and richness it will certainly benefit from a few more years.

Tasted July 2019