Masseto 2004

Toscana IGT

Climate e Harvest

2004 was a textbook vintage. In terms of climate, during the winter there was sufficient rainfall, and the temperatures were never excessive, while the spring was sunny, with occasional brief thunderstorms. Budding took place between 30th March and 10th April. The flowering revealed great fertility on the part of the buds (due to the high temperatures of the previous year). The potentially high yields were kept in check, to achieve the desired quality levels by repeated, extensive pruning of excess grape bunches. The summer began with mild temperatures, followed by a sunny, very hot August. These ideal conditions allowed the Merlot to ripen evenly and uniformly. During the harvest there was no rainfall enabling us to determine the perfect moment to harvest each parcel. The harvest began with the higher part of the vineyard on 13th September. The central and lower parts were harvested between the 17th and the 21st September.

Vinification and Ageing

The grapes were hand-picked and put into 15-kg baskets. The grapes from the bunches that passed the careful vineyard selection were examined again on a double selection table, before and after destemming. After soft-pressing, the fermentation was carried out in part in steel tanks, and in part in upright oaken casks. The criterion used to determine the tank type was vineyard provenance. Every parcel of the Masseto vineyard is vinified separately. After a fermentation at 25-28 °C the wine macerated on the skins at 28 °C for 15-18 days.
The malolactic fermentation took place in 100% new French barriques. The wine aged for a total of 24 months in Masseto temperature-controlled barrel room. After the first 12 months the wine was assembled, and returned to the barriques for another 12 months. After bottling the wine was aged a final 12 months prior to release.

Winemaker's Notes

A particularly balanced growing season has resulted in a Masseto that is all about refinement and proportion. There is no lack of power and richness, but all hidden behind a remarkably engaging and silky texture and a cornucopia of aromas. Such a refined and balanced wine tends to be enjoyable to drink at any stage, but the most impatient should nevertheless leave a few bottles in their cellar as the wine is still at an early stage of its evolution.

Tasted July 2019