



2022

MASSETO

From land to glass,
from shadows to light,
each vintage restores
the enigma of genesis
that is revealed when
the wine is tasted.



As a tribute to its rugged force, its softness, and the debt it owes to the soil from which it rises, Masseto was named after the rock-hard clusters of blue clay called '*massi*' that form on the vineyard's surface.

Masseto is anchored in the mists of geological time and bears witness to the age-old convulsions of land and sea in the heart of the Mediterranean area. Masseto belongs to that geography that is a geology first and foremost. Rooted in the depths of its blue clays.

In the years that followed, seismic forces folded the layers of soil and thus, one of these folds brought up the Pliocene clays, allowing them to see the light again, to enjoy the wind from the sea and to feel the warmth of the sun.

Nature is therefore the first author of Masseto.

It took the genius, stubbornness, and intuition of a few men from different backgrounds to look beyond local wine-making customs and traditions and reveal all the mystery and power of this land.

A viticulture of patience, precision, detail is inspired by the daily, careful observation of the terroir. Vintage after vintage, the team is seeking to reveal this terroir's singularity, from vineyards to the cellar.

The vines of Masseto seem to be continuously struggling with the elements. Such a place must be carefully managed by man's hand, to sustain it without adding any further stress. In the winery, minimum intervention is the keyword. The extraordinarily concentrated grapes need no sophisticated winemaking but simple operations.





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TOSCANA IGT

CLIMATE AND VINTAGE

The 2022 vintage was characterised by a rather standard winter, with temperatures close to the seasonal average, followed by a cool and dry spring. This led to budding dates that were slightly later than usual. Starting at the end of May, however, temperatures were already quite high, touching peaks of 35°C and with a long period of hot weather and drought lasting around 75 days, affecting the natural cycle of our vines. Fortunately, these weather conditions were followed by rainfall, in the form of characteristic summer storms, which relieved the situation, restoring the physiological balance of the vines as they prepared for the 2022 harvest. September was ideal for the accumulation of sugars, aromas and tannins, thanks mainly to cool overnight temperatures. The harvest took place in excellent conditions, allowing us to choose the ideal harvest date for each individual parcel. The first Merlot grapes were harvested on 6 September and the harvest ended on 9 October with the Cabernet Franc grapes.

VINIFICATION AND AGEING

The grapes were harvested by hand into 15 kg crates. After destemming and gentle crushing, the grapes were transferred to concrete tanks by gravity. Each individual parcel of the vineyard was vinified separately. Fermentation took place spontaneously with indigenous yeasts at temperatures of around 25-28°C, with pumping over two or three times a day and délestages where necessary. The maceration time was extended from 21 to 28 days, to favour the aromatic profile and extraction of each individual batch. Malolactic fermentation took place in barriques, with 100% new oak, keeping the various vineyards separate for the first 12 months of ageing. Subsequently, the wines were blended and returned to barriques for another year, reaching a total of 24 months of ageing in wood. After bottling, Masseto 2022 underwent a further 12 months of bottle ageing before being released on the market.

TASTING NOTES

Coming from a unique soil, the personality of the grapes used for Masseto 2022 is perfectly reflected in the wine, which expresses a concentration of small red fruits that are immediately recognisable in the glass. A vibrant, bright red colour, distinctive of its identity, opens the way to a rich mouthfeel and seductive flavour. Naturally powerful, it has its final months of ageing in the bottle, where it finds the perfect balance between strength and elegance that always define its style.



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TOSCANA
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MASSETO