# Masseto 1993

Toscana IGT

**Climate e Harvest**

The climate for the 1993 growing season was characterised by a very warm spring with moderate rainfall. This resulted in an early flowering (around mid-May) and which was followed by a very hot summer. Temperatures remained steady throughout September with the first rains not appearing until the end of the month. The harvest took place on the 5th and 22nd of September.

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

**Winemaker's Notes**

A good vintage in Tuscany, even if later over-shadowed by the great vintages from the end of the decade. The wine is fully matured, with very expressive fruit and a dense-packed, velvety palate. The vibrant tannic structure suggests that the wine will be able to drink beautifully for another decade. One could very well begin to open a few bottles, but it still possesses the right qualities to continue its evolution.

*Tasted July 2019*