Masseto 2005

Toscana IGT

Climate e Harvest

The winter of 2005 was, with the exception of a few bitterly cold days between February and March that delayed budbreak by a few days, rather mild, and was followed by a spring that quickly became hot and sunny. As a result, the vines flowered about a week early, around the 20th May. Vegetative vigour and productive potential displayed perfect harmony from the beginning. June and July behaved as expected: heat, sun, and just a few drops of rain, perfect for the veraison to occur evenly. The grapes ripened steadily in August, under constant temperatures that never exceeded the seasonal average (32 °C). A few rains around August 15 contributed the optimal development of the bunches. At the end of August, the preliminary analyses revealed extremely high polyphenolic potentials, which are indicative of a great vintage. September provided us with alternating beautiful sunny days and sudden showers. To allow the grapes to ripen fully and develop optimal concentrations, we harvested late, beginning with the lower part of the Masseto vineyard on 14th September and finishing up the central part on 30th 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 the Masseto temperature-controlled barrel room. After the first 12 months the wine was assembled, and returned into the barriques for another 12 months. After bottling the wine was aged a final 12 months prior to release.

Winemaker's Notes

The fruit of a particularly late harvest, Masseto displays great aromatic maturity, with fruit and spice joining the usual balsamic and mentholated accents. Ample, rich, and full on the palate, its once potent tannins have mellowed to leave a sense of great vivacity and freshness to counterbalance the richness. The wine is a joy to drink right now but can certainly further improve with more bottle age.

Tasted July 2019