



Masseto 2021

Toscana IGT

Climate and vintage

2021 began with a rainy and mild winter that replenished the soil's water reserves. After a dry March, budding took place in the first two weeks of April. The gradual rise in temperatures, with normal rainfall, allowed the shoots to grow steadily, leading to blossoming in excellent conditions at the end of May. Perfect summer weather set in from June onwards, with slightly higher than average temperatures and almost no rainfall, leading to veraison in the last week of July. The dry weather lasted throughout August and September. In spite of this, the spring rains allowed the calcareous-clayey soils to release water reserves to the plant to avoid debilitating stress, resulting in concentrated grapes with high quality potential.

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, without any pumping. 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 total time spent in the tanks ranged from 21 to 28 days. Malolactic fermentation took place in barriques, with 100% new oak, keeping the various batches separate for the first 12 months of ageing. Subsequently, the wines were blended and returned to barriques for another year, totalling 24 months. After bottling, the Masseto 2021 underwent a further 12 months of bottle ageing before being released on the market.

Tasting notes

A harmony of vibrant, mysterious aromas welcomes the nose into every glass of Masseto 2021. These aromas continue on the palate. The wine elegantly and captivatingly fills the mouth with succulence, juice and persistence. Masseto 2021 is a wine that knows how to impress, persisting throughout the tasting, with its savoury aftertaste and fullness of expression. The appreciative manifesto of the rich 2021 vintage.

MASSETO

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