



# Massetino 2022

Toscana IGT

90% Merlot

10% Cabernet Franc

## **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, 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 of land. 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, 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 25 days. Malolactic fermentation took place in barriques, with 50% new oak. After the first 12 months of ageing, the wine was blended and left to rest in concrete tanks for about three months before bottling.

## **Tasting notes**

Born during the warm days of this intense vintage, the nose of Massetino 2022 already expresses all the warmth of the sun that it encountered as it ripened in the vineyard. Vibrancy and length on the palate encourages you to return to the glass to grasp the profound nuances of Massetino 2022, which closes with a freshness reminiscent of pleasant September nights. As for its firm tannins and pulpy red fruit flavours, they carry a beautiful fullness on the palate that never seems to subside.

*Tasted in March 2024*

# MASSETO

Bolgheri - 57022 Castagneto Carducci  
Livorno - Italy