



Massetino 2024

Toscana IGT

90% Merlot

10% Cabernet Franc

Climate and vintage

2024 offered us varied weather conditions right from the early months of the year, with mild and pleasant temperatures but also some rainy days that guaranteed an excellent supply of water to the vineyards. Rainfall also occurred during the later stages of vegetative growth, promoting lush growth in our vineyards, which necessitated careful and prompt management of the leaf canopies. The heat, which arrived right at the end of June found an excellent balance in the vines, which were perfectly ready for veraison in July and to produce the best possible concentrations in our grapes. The dry weather continued until around mid-August, when a slight drop in temperature provided some relief, allowing the grapes to complete their ripening process with a perfect balance of concentration, acidity and aromatic complexity. These characteristics remained consistent throughout the harvest of each individual plot from late August until mid-September.

天气情况

2024 年的天气，从年初开始便充满变化。温和宜人的气温伴随着数场恰到好处的降雨，为葡萄园带来了充足的水分储备。进入生长季后期，雨水并未缺席，葡萄藤因此生长得格外旺盛，要求团队需要对叶幕进行更加细致且及时的管理。六月末，热度开始逐渐上升，而此时的葡萄藤状态已相当理想，不仅为七月的转色期做好了充分准备，也为之后果实风味与浓缩度的积累打下了坚实基础。干燥的天气随后持续到八月中旬左右，其间气温一度略微回落，为葡萄带来难得的缓冲与调整空间，使其能够在更加从容的节奏中成熟，最终呈现出浓缩度、酸度与香气复杂性之间近乎完美的平衡。从八月底到九月中旬，各个地块陆续迎来采收，这种鲜明而和谐的风格特征稳定地贯穿于整个采收季。

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 the use of oenological pump. Each individual parcel of the vineyard was vinified separately. Fermentation took place at temperatures of around 25–28°C, with two or three pump-overs a day where necessary, or intervention using minimally invasive extraction techniques. Maceration times averaged from 21 to 25 days. Malolactic fermentation took place in the usual manner before the wine began its 12-month ageing in oak barriques, 50% of which were new. The wine was blended and left to rest in concrete tanks for about four months before bottling.

酿造和陈酿

纯手工采收的葡萄放置在 15 公斤规格的小筐中，在经过去梗和极为轻柔的破皮后，依靠重力自然进入水泥发酵罐中，全程不使用泵。酒庄将每个田块的葡萄分开酿造，发酵温度保持在 25–28°C 左右，仅在必要时每天进行 2–3 次淋皮，或采用干预程度极低的轻柔萃取方式。浸渍时间为 21–25 天。苹果乳酸发酵照常在橡木桶中进行，并在橡木桶中陈酿 12 个月，其中 50% 为新桶。完成混酿后，葡萄酒还会在水泥罐中静置熟成约四个月，方才装瓶上市。

MASSETO

Bolgheri - 57022 Castagneto Carducci
Livorno - Italy

Tasting notes

In the glass, Massetino 2024 displays a bright, vibrant ruby colour, with violet highlights that reveal its youth and energy. The nose opens up immediately, revealing notes reminiscent of blackcurrants and red berries, with subtle hints of Mediterranean scrub. A subtle balsamic note accompanies the aromatic profile just before tasting. The entry on the palate is smooth and harmonious, led by a lively freshness that lends vigour and dynamism to the mouthfeel. The tannins are readily apparent but not overpowering, and blend seamlessly with the wine to create a balance based on an agile, decisive drinking experience. A Massetino 2024 that reflects a dynamic vintage.

Tasted in April 2026

小马赛多 2024 年份在杯中呈现出明亮而鲜活的红宝石色泽，边缘泛着淡淡紫色光晕，年轻的气息与能量展露无疑。香气表达开放且舒展，黑加仑与红色莓果的香气为主，其间点缀着若隐若现的地中海灌木气息；还能捕捉到一丝细微的香脂气息。入口柔顺流畅，贯穿始终的清新感使整体口感始终保持着轻快而充满张力的节奏感。单宁清晰可见，却并不强势，而是自然地融入酒体结构之中，营造出既平衡，又富有能量动感的品鉴体验，同时精准地诠释了这个充满活力的 2024 年份。

品鉴于 2026 年 4 月