

Massetino 2021

Toscana IGT

90% Merlot 10% Cabernet Franc

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 gave the calcareous-clayey soils the ability to release sufficient 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 25 days. Malolactic fermentation took place in barriques, with 50% new oak. After the first 12 months of ageing, the wine was blended and returned to barriques for a further three months before bottling.

Tasting notes

The high quality potential perceived when tasting the grapes before harvesting is reflected in the qualitative expression of Massetino 2021. A wine characterised by integrity, crispness and brilliant colours. The aromas are immediately memorable for their persistence and fullness. Vibrant, young and evolving tannins keep the palate alive with tenacity. Massetino 2021 is as powerful as the vintage in which it was born.

Tasted in April 2023