



Massetino 2023

Toscana IGT

91% Merlot

9% Cabernet Franc

Climate and Vintage

2023 was a challenging year: mother nature revealed all her power, at the same time preserving the most important moments in the biological cycle of our vines. Winter was mild, with temperatures and rainfall slightly above average that favored early plant growth. Spring instead brought abundant rain, which fed the water reserves that were certainly useful for the summer, but at the same time saw our team busy in the vineyard in precise selection work. Summer was characterized by high temperatures, around 35 °C, although without reaching extreme peaks. This situation, together with the spring water reserves, brought about a gradual and regular ripening of the grapes, reaching excellent concentration. Rains at the end of August and cool nights in September favoured the development of aromatic complexity, preserved the acidity of the wine and enhanced the balance between phenolic and technological maturity.

Vinification and Ageing

The grapes were harvested by hand in 15 kg crates. After de-stemming and light crushing, they were transferred to concrete tanks using only gravity, without any pumping. Each individual parcel of the vineyard was vinified separately. Fermentation occurred naturally using indigenous yeasts at temperatures of around 25-28 °C, with two or three pump-overs per day, when necessary. The total time in the tanks ranged from 21 to 25 days. The malolactic fermentation took place in barriques, 50% of which was new oak. After the first 12 months of ageing, the wine was blended and left to rest in concrete tanks for another four months before bottling.

Tasting Notes

Massetino 2023's bouquet is already very pleasant. The fresh and intoxicating red fruit accompanying the first sip clearly conveys the potential of this vintage. Merlot and Cabernet Franc merge on the palate, exalting the wine's concentration. This Massetino reflects the characteristics of the vintage: juiciness and length persist throughout the tasting, ending with a slight tangy note.

Tasting April 2025

MASSETO

Bolgheri - 57022 Castagneto Carducci
Livorno - Italy