



2024

MASSETINO



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The second vin of Masseto

In the early 1980s the first vines were planted on the west-facing clay rich soils of the Masseto hillside. Geological studies had suggested that this might be a special site and the battles between the celebrated oenologist André Tchelistcheff and the founder to plant Merlot instead of the safer choice of Cabernet Sauvignon are legendary. From the very first harvest the unique personality of the wines from this vineyard planted along a vein of Pliocene blue clay were clear for all to see (and taste). More than 30 years passed since those initial steps.

Since the birth of Masseto, an extremely strict selection of the grapes has always been carried out in order to guarantee the highest possible quality. In 2017 some of the wines of the recently replanted Merlot and Cabernet Franc parcels, delineated now by a majestic dry-stone wall, were considered for Masseto. While some parcels had not yet developed enough character to be included in Masseto itself, others showed sufficient promise and personality to warrant consideration, along with other components not utilized in the master-blend, for the creation of a *second vin* – Massetino.

The inaugural vintage of Massetino was 2017, released in 2019, precisely 30 years after the first vintage of Masseto. The Masseto winery, designed by the Italian Architects Zito & Mori, was finished and inaugurated during that same year. The birth of the second wine and the opening of the Masseto winery was a seminal moment in Masseto's history and the consecration of Masseto as an Estate.

Massetino's personality is already well affirmed as it shares the same pedigree as Masseto. Just like its elder sibling it juxtaposes power and opulence with discretion and classicism.





MASSETINO

— 2024 —

TOSCANA IGT

Merlot 91% Cabernet Franc 9%

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.

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.

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



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TOSCANA
INDICAZIONE GEOGRAFICA TIPICA

MASSETINO