



2023

MASSETO

From land to glass,
from shadows to light,
each vintage restores
the enigma of genesis
that is revealed when
the wine is tasted.



As a tribute to its rugged force, its softness, and the debt it owes to the soil from which it rises, Masseto was named after the rock-hard clusters of blue clay called '*massi*' that form on the vineyard's surface.

Masseto is anchored in the mists of geological time and bears witness to the age-old convulsions of land and sea in the heart of the Mediterranean area. Masseto belongs to that geography that is a geology first and foremost. Rooted in the depths of its blue clays.

In the years that followed, seismic forces folded the layers of soil and thus, one of these folds brought up the Pliocene clays, allowing them to see the light again, to enjoy the wind from the sea and to feel the warmth of the sun.

Nature is therefore the first author of Masseto.

It took the genius, stubbornness, and intuition of a few men from different backgrounds to look beyond local wine-making customs and traditions and reveal all the mystery and power of this land.

A viticulture of patience, precision, detail is inspired by the daily, careful observation of the terroir. Vintage after vintage, the team is seeking to reveal this terroir's singularity, from vineyards to the cellar.

The vines of Masseto seem to be continuously struggling with the elements. Such a place must be carefully managed by man's hand, to sustain it without adding any further stress. In the winery, minimum intervention is the keyword. The extraordinarily concentrated grapes need no sophisticated winemaking but simple operations.





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TOSCANA IGT

CLIMATE AND VINTAGE

2023 was a challenging year: mother nature revealed all her power, at the same time providing all the necessary elements during the most important moments in the biological cycle of our vines. The winter was mild, with normal temperatures and rainfall that favoured early plant growth. Spring brought abundant rain, which fed the water reserves that were certainly useful for the summer, and at the same time saw our team busy in the vineyard with precise selection work. Summer was characterised by high temperatures around 35°C, although without reaching extreme peaks. Together with the spring water reserves, this warmth brought about a gradual and regular ripening of the grapes, reaching excellent concentrations. The rains at the end of August and the cool nights of September favoured the development of aromatic complexity and preserved the acidity of the wine, promoting 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 pressing, they were transferred to concrete tanks by gravity. Each individual parcel of the vineyard was vinified separately. Fermentation occurred naturally using indigenous yeasts at temperatures around 25-28°C, with two or three pumpovers per day and délestages, where necessary. The maceration times were extended from 21 to 28 days, according to the aromatic and extraction profiles of each individual batch. The malolactic fermentation took place in barriques entirely made of new oak, keeping the parcels separate for the first 12 months of ageing. The wines were then blended and put back in the barriques for another year, reaching a total of 24 months ageing in wood. After bottling, the 2023 Masseto was left to refine for another 12 months in bottles before being marketed.

TASTING NOTES

Masseto 2023 has a deep ruby colour featuring violet reflections that convey the youth and vitality of the vintage. It is a bright, vibrant colour that fully embodies the depth of this wine. The nose opens with dark, juicy fruits such as blackberries and ripe cherries, subsequently leaving room for notes of black pepper, a hint of sweet tobacco and graphite. On the palate, the wine flows with assurance and elegance. The young tannins are noticeable, but already polished. The acidity gives momentum and freshness, supporting a deep and vibrant fruit. The mouthfeel is harmonious and enveloping, but never overdone. Masseto 2023 is a wine of balance and character, destined to come into its own in the years ahead.

