



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.

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

MASSETO

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