



Masseto 2023

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.

MASSETO

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