



2021

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

2021 began with a rainy and mild winter that replenished the soil's water reserves. After a dry March, budding took place in the first two weeks of April. The gradual rise in temperatures, with normal rainfall, allowed the shoots to grow steadily, leading to blossoming in excellent conditions at the end of May. Perfect summer weather set in from June onwards, with slightly higher than average temperatures and almost no rainfall, leading to veraison in the last week of July. The dry weather lasted throughout August and September. In spite of this, the spring rains allowed the calcareous-clayey soils to release water reserves to the plant to avoid debilitating stress, resulting in concentrated grapes with high quality potential.

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 any pumping. Each individual parcel of the vineyard was vinified separately. Fermentation took place spontaneously with indigenous yeasts at temperatures of around 25 - 28°C, with pumping over two or three times a day and *délestages* where necessary. The total time spent in the tanks ranged from 21 to 28 days. Malolactic fermentation took place in barriques, with 100% new oak, keeping the various batches separate for the first 12 months of ageing. Subsequently, the wines were blended and returned to barriques for another year, totalling 24 months. After bottling, the Masseto 2021 underwent a further 12 months of bottle ageing before being released on the market.

TASTING NOTES

A harmony of vibrant, mysterious aromas welcomes the nose into every glass of Masseto 2021. These aromas continue on the palate. The wine elegantly and captivatingly fills the mouth with succulence, juice and persistence. Masseto 2021 is a wine that knows how to impress, persisting throughout the tasting, with its savoury aftertaste and fullness of expression. The appreciative manifesto of the rich 2021 vintage.

Tasted in November 2024



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TOSCANA
INDICAZIONE GEOGRAFICA TIPICA

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