



2021

MASSETINO

“Let’s swim to the moon
Let’s climb through the tide
Penetrate the evening’
that the city sleeps to hide”

Moonlight Drive, Jim Morrison



MASSETINO
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

— 2021 —

TOSCANA IGT

Merlot 90% Cabernet Franc 10%

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 gave the calcareous-clayey soils the ability to release sufficient 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 25 days. Malolactic fermentation took place in barriques, with 50% new oak. After the first 12 months of ageing, the wine was blended and returned to barriques for a further three months before bottling.

TASTING NOTES

The high quality potential perceived when tasting the grapes before harvesting is reflected in the qualitative expression of Massetino 2021. A wine characterised by integrity, crispness and brilliant colours. The aromas are immediately memorable for their persistence and fullness. Vibrant, young and evolving tannins keep the palate alive with tenacity. Massetino 2021 is as powerful as the vintage in which it was born.

Tasted in April 2023



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TOSCANA

INDICAZIONE GEOGRAFICA TIPICA

MASSETINO