



MASSETO

Masseto 2016

Toscana IGT

WINE

Masseto is one of the world's most celebrated wines. Coveted by international collectors and fine wine connoisseurs across the globe, Masseto constantly receives the highest accolades from the most prestigious wine critics in the world, and is a fixture in the international fine wine trade indices.

VINEYARD

At the top of the Masseto hill, at an elevation of about 400 feet above sea level, the soils consist of loose clays and sand, which bless the wine with a marked elegance. With slopes of a 10% gradient, the high proportion of Pliocene clays define the terroir of the central part of the vineyard, providing power, concentration and tannic support, and therefore great character, structure and longevity. Finally, the lowermost rows grow on less clayey soils, giving the wine its breadth and softness.

WINEMAKING

Fermentation: Seveb different lots were vinified separately. Fermentation took place in both steel and wood tanks, followed by 15-20 days maceration at a temperature between 25 and 30° C.

Aging: Malolactic fermentation took place in 100% new oak barrique, and the different lots were kept separate for the first 12 months of maturation. The wine was then blended and reintroduced into the barrels for another year, making a total of 24 months. After bottling, the wine was aged for an additional 12 months prior to release.

VINTAGE

A common scenario in recent years, the winter of 2016 was characterized by abnormally warm weather with heavy rainfall in February. Budbreak took place on time in the last week of March.

The abundance of water in the soil and the warm weather in April led to quick and normal vegetative vine growth. Towards May temperatures returned to normal, slowing the growth down slightly, bringing about the flowering which took place in the last week of May with dry sunny weather, perfect for a good fruit-set. The summer temperatures were in the norm with very little rain favouring a notable water stress towards the end of the ripening stage. The usual mid-August holiday period storms were also absent, maintaining a state of hydric stress through the first part of the harvest, but luckily with temperatures that significantly cooled off at night, allowing the vines to recover from the daytime temperatures



WINE ADVOCATE

"This is the first time that an Italian wine has earned 100 points in successive vintages. The 2016 Masseto is a thunderstorm of emotions, but it manages to keep them under perfect control. There is no overstating the sheer power and richness of this iconic vintage of Italy's groundbreaking Merlot... this Masseto remains delicate and graceful. You gain better perspective as the wine opens in the glass and reveals deeper layers that were not immediately apparent on first nose: dark fruit, spice, sweet tobacco and black cherry. The 2015 and 2016 vintages are identical twins, two perfect wines."