



MASSETO

Masseto 2015

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: Six 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

2015 proved to be an almost 'textbook' vintage. After a rainy and mild winter, with just a few days of temperatures below zero, budbreak arrived on time during the first days of April. Spring was characterized by dry and sunny weather, providing ideal conditions for regular vegetative growth that culminated in a quick and complete flowering at the end of May. July will be remembered as a particularly torrid, dry month, with maximum temperatures exceeding 85°F every single day of the month. Luckily rain fell in August and brought much cooler temperatures during the final ripening phase.



WINE ADVOCATE

"The wine is absolutely teeming with sensorial spirit that is transmitted through the bounty of the bouquet and the solid tannins of the mouthfeel. Nothing about the wine goes unnoticed or unchecked. Its many working pieces fit together with precision like a well-oiled machine."