

MASSETO



MASSETO 2022

Toscana IGT, Italy

ABOUT MASSETO

Masseto is one of the world's iconic 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 indexes.

THE WINE

Masseto is one of the finest Merlots on earth, a wine that traces its origins to the early 1980s when acclaimed oenologist André Tchelistcheff identified this singular hill in Bolgheri as ideally suited to the variety. The estate takes its name from the hill's distinctive gray and blue clay, so dense it earns the Italian word for rock: "masso." Coveted by collectors worldwide, Masseto is a benchmark of elegance, balance, and extraordinary aging potential.

TECHNICAL INFORMATION

VARIETY: 100% Merlot

VINEYARD: A single 11-hectare estate on the Masseto hill in Bolgheri, divided into three distinct zones: Masseto Alto, Masseto Centrale, and Masseto Junior.

WINEMAKING: Seven lots vinified separately. Hand-harvested and double-sorted. Fermentation in steel and wood tanks, with malolactic fermentation in 100% new oak barriques.

VINTAGE: A long summer drought gave way to restorative storms, followed by a cool September that built exceptional concentration, aromatics, and tannin structure ahead of harvest.

AGING: 24 months in 100% new oak (separate lots blended after 12 months and returns to barrique for a further 12 months)

ALC. BY VOL.: 15%

PRESS

98

Wine Enthusiast

98

Wine Spectator

97

Wine Advocate

96

Wine Spectator

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PACKAGE SPECS

PACK: 1x15L W

CLOSURE: Cork

PALLET: 24x12 (288)

CASE DM: 15x5x5 in

CASE WEIGHT: 7.7 lb

BTL DEPTH: 4 in

BTL HEIGHT: 14 in

BTL WEIGHT: 5 lbs

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SRP: \$2600

UPC: NO UPC CODE

SCC: 20818201022455