



*2023*

MASSETINO

“I am a free soul,  
born to express itself  
and to break the chains  
that tie it to the ordinary”

*Anaïs Nin*



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

— 2023 —

TOSCANA IGT

Merlot 91% Cabernet Franc 9%

## CLIMATE AND VINTAGE

2023 was a challenging year: mother nature revealed all her power, at the same time preserving the most important moments in the biological cycle of our vines. Winter was mild, with temperatures and rainfall slightly above average that favored early plant growth. Spring instead brought abundant rain, which fed the water reserves that were certainly useful for the summer, but at the same time saw our team busy in the vineyard in precise selection work. Summer was characterized by high temperatures, around 35 °C, although without reaching extreme peaks. This situation, together with the spring water reserves, brought about a gradual and regular ripening of the grapes, reaching excellent concentration. Rains at the end of August and cool nights in September favoured the development of aromatic complexity, preserved the acidity of the wine and enhanced the balance between phenolic and technological maturity.

## VINIFICATION AND AGEING

The grapes were harvested by hand in 15 kg crates. After de-stemming and light crushing, they were transferred to concrete tanks using only gravity, without any pumping. Each individual parcel of the vineyard was vinified separately. Fermentation occurred naturally using indigenous yeasts at temperatures of around 25-28 °C, with two or three pump-overs per day, when necessary. The total time in the tanks ranged from 21 to 25 days. The malolactic fermentation took place in barriques, 50% of which was new oak. After the first 12 months of ageing, the wine was blended and left to rest in concrete tanks for another four months before bottling.

## TASTING NOTES

Massetino 2023's bouquet is already very pleasant. The fresh and intoxicating red fruit accompanying the first sip clearly conveys the potential of this vintage. Merlot and Cabernet Franc merge on the palate, exalting the wine's concentration. This Massetino reflects the characteristics of the vintage: juiciness and length persist throughout the tasting, ending with a slight tangy note.

*Tasting April 2025*



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MASSETINO

—2023—

TOSCANA  
INDICAZIONE GEOGRAFICA TIPICA

MASSETINO