



Masseto 1999

IGT Toscana

Variety:

100% Merlot

Climate and Harvest:

The Winter was slightly colder than that of 1998 and therefore budding took place a week later, occurring late March. Spring saw average temperatures and rainfall which enabled the vegetative cycle to fully recuperate and flowering took place at the end of May. The excellent climatic conditions during this time meant that fruit set was superior to the average. A hot summer without rainfall led to an early 'veraison' compared to 1998 and the fine conditions enabled grapes to develop uniformly. At the end of July the grapes were thinned in order to ensure ripening could proceed under optimum conditions. The harvest of the grapes for Masseto started in the second week of September and continued for 7 days under fine conditions. Fruit quality was exceptional.

Vinification and Ageing:

Each vineyard parcel was individually harvested by hand and collected in 15kg baskets and hand sorted on tables prior to being destemmed and lightly crushed. Alcoholic fermentation was carried out in a combination of 65 Hl and 125 Hl wooden tanks. Fermentation temperatures were moderately high ranging from 27-30°C, peaking at 30-31°C. Each vineyard parcel were vinified and aged separately to allow maximum flexibility during final blending. Post-fermentation maceration proceeded for a period of 21-28 days. The wines were then drained to 100% new French oak barriques. Malolactic fermentation was carried out in barriques. The wine remained in oak in the temperature controlled cellars at Tenuta dell'Ornellaia for a total period of 24 months. After the first 12 months, the various components were assembled and the wine returned to barrique for a further 12 months of ageing. The final blend was gently fined with albumin prior to bottling. The wine then remained in the cellars for a further 12 months prior to release.

MASSETO