

La Massa

I.G.T. Toscana

La Massa IGT 2021 is a blend of 50% Sangiovese, 25% Cabernet Sauvignon and 25% Merlot, Alicante Bouschet, and Petit Verdot

The 2021 vintage presents an intriguing profile shaped by a unique climatic journey. The year began with a mild and dry winter, followed by unseasonably warm temperatures that led to an early sprouting of the vines. This was unfortunately met with a sudden cold snap, which caused some damage to the new shoots. However, spring brought a period of significant rainfall, and temperatures steadily increased until mid-June. The very hot and dry summer that followed provided ideal conditions for plant growth and the development of grape clusters, resulting in a harvest noted for its polyphenolic richness.

The harvest took place in late September for Merlot, with Cabernet Sauvignon and Petit Verdot picked by mid-October.

The wine from this vintage underwent vinification in steel tanks, with a meticulous selection process involving two sorting tables to ensure the highest quality. It was aged for 12 months in a mix of 20% new French oak barrels and tonneaux. For this concentrated and rich vintage, the “*élevage*” continued in tank for an additional 12 months, and the wine was finally bottled in January 2024, yielding approximately 120,000 bottles of 750ml each.

The 2021 vintage is characterized by a complex nose offering dark cherry and plum fruit, complemented by new leather, tobacco, licorice, mocha, and spice. On the palate, it presents a medium to full body with layered, dense flavors and a velvety tannin texture, culminating in a lingering and satisfying aftertaste.

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| Alcool in volume | 14 % |
| Total acidity | 5,29g/l |
| pH | 3,53 |
| Net dry extract | 31,1 g/l |
| Total polyphenols | 3080 mg/l |



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LA MASSA, the first wine produced, is a representation of the estate's growth and research. Here Sangiovese marries beautifully with Cabernet Sauvignon and Merlot.

