

LA MASSA

TOSCANA

La Massa 2011

La Massa I. G. T. 2011 is a blend of

Sangiovese (60%)

Cabernet Sauvignon (30%)

Merlot (30%) and Alicante B. (10%)



“La Massa” is a 27 hectare vineyard which enjoys a southern exposure in the “Conca d’Oro” (Golden Basin) of Panzano which is 360 meters above sea level. The soil is a mixture of scaly clay and galestro (loose marl and limestone). The training system uses spurred cordon and provides a yield, per plant, about 0.9 Kg at a density of 6,250 plants per hectare.

The soils fall into three distinct geological formations: an undifferentiated complex of clayey schist and calcareous marl, a formation of scaly yellow and grey marl (galestro) and a third segment of large blocks or layers enclosed in a clayey matrix.

The year 2011 was characterized by a hot summer, mostly, in the last days of August. The abundant winter rains have allowed an accumulation of a good water resource in the ground allowing for a smooth operation of the first spring phenological phases.

Summer temperatures, which were above average combined with a low rainfall, have led to a vegetative growth of the plants with more content and an advance on the phases of fruit set and veraison. The high temperatures in late August have further accelerated the ripening of the grapes without compromising the achievement of a high technological maturity and polyphenolic.

The harvest began with the Merlot in late August, followed by Cabernet Sauvignon and Sangiovese in late September and early October.

The favorable climatic conditions, a careful choice of the date of the harvest of each plot and a manic selection of the grapes, on sorting tables, have allowed spontaneous precise fermentations. After, the wine was aged in French oak barrels, 20% of which were new barrels, which allowed for the enhancement of the vintage notes and our terroir.

The bottling took place in a single solution from March 2013. The 2011 vintage production was 150,000 bottles.