

La Massa 2013 I.G.T. Toscana

La Massa IGT 2013 is a blend of 60% Sangiovese, 30% Merlot and 10% Cabernet Sauvignon and Alicante Bouschet.



I.G.T. Toscana

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.

The 2013 vintage stands out as a memorable year, marked by excellent climatic conditions, balanced yields, and outstanding grape quality. The spring period unfolded with cool temperatures, at times below seasonal averages, and regular rainfall, never excessive. These conditions slowed down the early phenological stages of the vines while also reducing the risk of fungal infections. The high summer temperatures and absence of rainfall provided ideal conditions for the vines to complete their vegetative cycle and achieve excellent ripeness. Sunny weather and significant diurnal temperature variation throughout September completed the phenolic maturation and defined a remarkable aromatic profile for this exceptional vintage.

The 2013 vintage was entirely vinified in the new winery. The experience gained from previous vintages allowed us to fully refine our well-established vinification protocols. Spontaneous fermentations, extraction through punch-downs, pump-overs carried out with peristaltic pumps, strict temperature control, and continuous tasting were the key practices that enabled us to fully express the potential of the harvested grapes.

The wines were then aged in French oak barriques, 20% new, enhancing the distinctive characteristics of both the vintage and our terroir.

Bottling was carried out in a single lot starting from July 2015.

Total production was approximately 110,000 bottles.

Alcohol content	13,5 %
Total acidity	5,64 g/l
pH	3,51
Net dry extract	30,5 g/l
Total polyphenols	2834 mg/l


LA MASSA
TOSCANA