

La Massa 2015 I.G.T. Toscana

La Massa IGT 2015 is a blend of 60% Sangiovese, 25% Merlot and 15% 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 2015 vintage stands out as a memorable year, thanks to its highly favorable climatic conditions. A rainy and mild winter, with occasional days below zero, followed by a spring marked by sunny and dry weather, ensured a regular budbreak. The summer was characterized by high temperatures, particularly in July, which can be remembered as one of the hottest months of the past century. In August, three abundant rainfalls and a drop in temperatures allowed for a steady physiological recovery of grape ripening. The cool conditions during September and October supported a gradual and balanced maturation leading up to harvest. These climatic conditions, together with careful vineyard management, resulted in perfectly healthy grapes with excellent aromatic quality and phenolic ripeness.

The harvest of Merlot took place in the first part of September, followed by Cabernet Sauvignon, Alicante B., and the earlier parcels of Sangiovese in the second half of the month. In early October, the final parcels of Cabernet Sauvignon and Petit Verdot were harvested.

The 2015 vintage was entirely vinified in the new winery. The wines were then aged in French oak barriques, 10% new, enhancing the distinctive characteristics of both the vintage and our terroir.

Bottling was carried out in a single lot starting from June 2017.

Total production was approximately 120,000 bottles.

Alcohol content	14 %
Total acidity	5,12 g/l
pH	3,63
Net dry extract	30,7 g/l
Total polyphenols	2813 mg/l


LA MASSA
TOSCANA