

La Massa 2017 I.G.T. Toscana

La Massa IGT 2017 is a blend of 70% Sangiovese, 15% 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 2017 vintage began with a particularly mild winter, with temperatures over two degrees above seasonal averages and very limited rainfall. This trend continued into spring, leading to an earlier budbreak of approximately two weeks. Rainfall at the beginning of May provided important soil hydration, allowing the vines to better withstand the sudden rise in temperatures during June and July. Throughout the summer months, it was essential to minimize soil dehydration in order to preserve moisture and ensure a balanced vegetative development. Rainfall on August 10th and again in early September brought renewed and valuable hydration following the heat peaks of the previous months.

The harvest started early with the first Merlot, continuing until the last week of September under warm and sunny conditions. Around mid-month, rainfall finally arrived, helping to cool temperatures and creating excellent conditions for the later-ripening varieties.

The 2017 vintage was entirely vinified in the new winery. The wines were then aged in French oak barriques, 10% new, enhancing both the characteristics of the vintage and the expression of our terroir.

Bottling was carried out in a single lot starting from June 2019.

Total production was approximately 80,000 bottles.

Alcohol content	13,5 %
Total acidity	5,07 g/l
pH	3,57
Net dry extract	31 g/l
Total polyphenols	2686 mg/l


LA MASSA
TOSCANA