

MASI | VESPA



TERREGIUNTE 2016

Terregiunte was born from the passion of Sandro Boscaini and Bruno Vespa for their respective lands, their cultures and their wines. These are territories which express highly individual styles and personalities, but which are synergetic when open to new ideas. Climates, soils and grape varieties are different and have always been regarded as far apart in terms of traditions and culture.

Here they come together to express their own nature in the context of a broader idea of Italian territory.

Sensitivity and skill have made a straightforward wine, with the focus solely on quality. An authentic “Vino d’Italia”, and a hymn to the concept of “Made in Italy”.

TERREGIUNTE

THE LANDS (TERRE)

MASI AGRICOLA

TERRITORIES

From Masi's hillside vineyards with slopes facing the sunset (west/south-west), where some of the company's best wines come from. The soil is loose red limestone on Eocene chalk and compact red limestone on basalt.

AZIENDA FUTURA 14

Clay soil approximately 90 metres a.s.l. planted with bush-trained old Puglian vines selected for the production of high quality wines. The clay soil retains water in the winter to provide reserves for the vines during the long, hot summers.

CLIMATE

2016 can be regarded as a harmonious vintage with a return to climatic stability, without extremes in terms of temperature and humidity. Warm, sunny days and cool nights provided ideal ripening conditions and completely healthy grapes, with sugar and acidity values in line with those of the best vintages of the last 50 years.

Climate conditions in 2016 were particularly well balanced: a hot spring followed by a mild summer with some episodic rainfall that was ideal for growing. Ripening was slower than in recent years and these particular weather conditions were perfect for concentrations of sugar and polyphenols in the grapes.

VINIFICATION

Harvested grapes undergo the appassimento (drying) process, which is recognised as a particular field of expertise for Masi. At the end of September / beginning of October the best selected grapes from hillside vineyards are left to dry on traditional bamboo racks (arele) in dedicated drying rooms. By the end of this process, the grapes will have lost 35% of their weight and acquired greater concentrations of sugar. A light attack of noble rot (botrytis) lends complexity. This is followed by soft pressing, partial de-stalking, and 45 days of fermentation in large Slavonian oak barrels in the natural cold of winter. The final fermentation lasts 35 days in 30 – 40 hl barrels with a special inoculation of Masi's proprietary yeast.

Between the end of August and the beginning of September, when the grapes are ripe, local winemaking practices revived by the Vespa Company are put into practice to cut off or reduce the flow of sap to the vine shoots in the "stalk choking" process. This means grapes dry naturally while still attached to the vines, before harvest and vinification at the beginning of October. After fermentation on the lees at 24 – 26°C for 15 – 20 days the wine is decanted into French oak barrels from Tronçais and Never, where ageing takes place for the first few months.

THE JOINED LANDS (TERRE GIUNTE)

The 2016 vintages of fine wine from Masi Agricola and Futura 14 are enhanced with a combined malolactic fermentation, long ageing in small oak casks, and bottle age. This is how "Terregiunte" ("Joined Lands") is made.

TASTING NOTES

Deep ruby red. Balsamic on the nose with aromas of tobacco, bitter cherries, myrtle and plums, and a hint of cocoa. Full-bodied, linear, dense and very drinkable. Rich and full-flavoured with elegant, silky tannins. Very attractive finish with hints of sweet and bitter cherries.

ANALYTICAL DATA

Alcohol 15.2 % vol.; sugars 4.9 gm/l; dry extract 35.2 gm/l; total acidity 5.65 gm/l; pH 3.6



A project by Sandro Boscaini and Bruno Vespa, manufactured by Masi Agricola and Azienda Agricola Futura

MASI | VESPA