

LA MASSA

After spending time in Bordeaux, Giampaolo Motta left his family's leather business behind in Naples and headed north to work in Chianti where he learned the art of winemaking. Here and in Bordeaux, he developed the practices and philosophy that he would come to embody at La Massa, where Giampaolo owns 27ha of vineyards in the "Conca d'Oro", "The Golden Basin", of Panzano, Chianti. Acquiring this ancient, hilly property in 1991, with its vineyards that have been farmed since the 15th century, Giampaolo gained a reputation with the release of his first vintage of Giorgio Primo, one year later. Proceeding to produce two Chianti Classico wines until he decided to declassify in 2002, Giampaolo immediately gained and maintained a following.



In 1998, Giampaolo released La Massa, another Chianti Classico wine that he declassified in 2002. Wanting the freedom to produce high quality wines that didn't require specific percentages of Sangiovese, Giampaolo decided to produce IGT wines that were driven by La Massa's terrior. Nowadays, Giorgio Primo is a blend of Cabernet Sauvignon, Merlot and Petit Verdot, and La Massa consists of Sangiovese, Cabernet Sauvignon, and Merlot or Alicante B.

On the heels of receiving spectacular scores from the Wine Advocate, in 2008 Giampaolo hired his good friend of 15 years, Stéphane Deroncourt, one of the most renowned winemakers in Bordeaux, to advise on vineyard management and in the cellar. Working together with great respect for the earth and the fruit, Giampaolo and Stéphane practice "logical" agriculture, releasing Deroncourt's first vintage in 2009. "We employ sustainable methods in growing grapes: no artificial fertilizers, but rather green manure. No herbicides, we use 'sexual confusion' as a pesticide, and very little spraying for peronospera," says Giampaolo. In the winery, they use natural yeasts, "since we have a high grape quality, very little sulfates for hygienic purposes of cleaning barriques and very little at bottling for conservation. We have kept the ecological equilibrium of La Massa intact."

"CARLA 6"

T
EDWARD



Varietal/Blend: Sangiovese

Farming: sustainable

Soil: clay schist, calcareous marl, siliceous limestone, sandstone

Year Vines Planted: 1998

Training System: spurred cordon

Harvest Technique: by hand

Fermentation: manual selection and sorting / spontaneous fermentation in barrel / regular pumpovers and strict temperature control

Aging: 10 months in French oak barriques, 30% new

Alcohol: 14.5%

Acidity: TA 5.77 g/L // pH 3.52

Yeast: indigenous

Production #s: 5,500 bottles

"2013 can be characterized like an excellent growing season. After a regular germination, temperatures below average in May slowed plant growth. The development has resumed its normal course during the summer, facilitated by good temperatures and short rains at regular intervals. Little rainfall in early September allowed the plants to reach an optimum level of phenolic ripeness and we did the harvest on the 3rd of October. The year 2013 is a further confirmation that the new cellar allowed us to improve the quality of our wines. Spontaneous fermentations, extractions using the punching down method, pumping with peristaltic pumps, strict control of temperature and continuous tastings are the main processes that have allowed us to express the full potential of the grapes harvested. The wines were then aged in 30% new French oak barrels which improved the structure and aromatic sensation." Winemaker's notes. More at www.lamassa.com

Country: Italy

Region: Tuscany

Sub Region: Chianti

Vineyard: estate vineyard "No. 6"

Vineyard Size: 3 acres