

Fattoria La Massa



Giampaolo Motta was born and raised in Naples and was destined to work in the family's leather business. Giampaolo however, had a different idea of how to live his life. He is a decisive and determined individual. While touring various properties in Tuscany in the early 90's, he came upon a spot that made him stand still – he had found his new home.

Restructuring a manor house built in Conca d'Oro in Panzano, and replanting vineyards with Sangiovese and Merlot were only the beginning of the challenges he accepted when he bought La Massa. He quickly realized that his true destiny was to produce great wines from Sangiovese, Merlot and Cabernet sauvignon.

His wines, La Massa and Giorgio Primo, stand out today as some of Italy's finest expressions of these noted varietals. And Giampaolo has only just begun.



Giampaolo Motta

OWNER & WINEMAKER: Giampaolo Motta

WINE CONSULTANT: Carlo Ferrini

WINERY PRODUCTION: 130.000 bottles

TOTAL ACRES PLANTED: 25 Hectars

VARIETALS PLANTED:

Sangiovese, Merlot, Cabernet Sauvignon, 3000 plants of of Petit Verdot

SOIL:

Primarily scaly clay and marl

Fattoria La Massa

Via Case Sparse 9

località La Massa

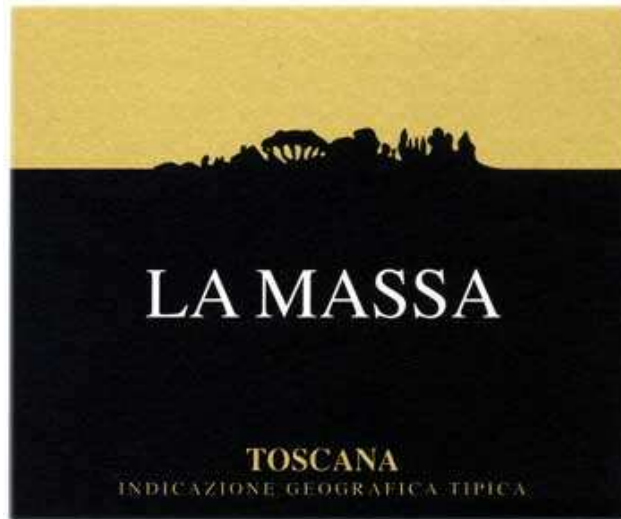
50020 Panzano in Chianti

Firenze telephone +39 055 852

722 fax +39 055 852 722 e-mail

info@fattorialamassa.com

La Massa - IGT Toscana - 2006



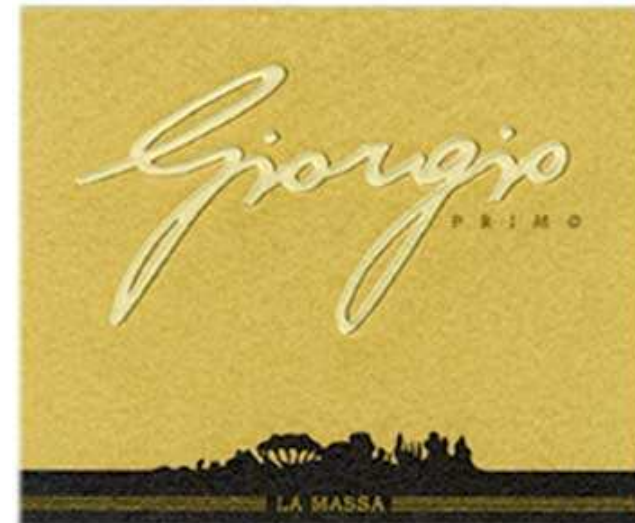
Sangiovese (60%), Merlot (30%), Cabernet Sauvignon (10%)

The strict selection of the grapes carried out at the harvest and proper management of fermentation resulted in well-structured wines with good aromatic and polyphenolic content.

The wine matured in French oak barriques of which 40% were new. The process was characterized by an initial period of about 10 months in which the wine was held in contact with the fine lees, which were kept active with frequent *batonage* (stirring of the lees) and macro oxygenation.

Bottling was carried out all at one time at the end of February 2008.
95.000 bottles

Giorgio Primo - IGT Toscana - 2004



Sangiovese (50%), Merlot (40%), Cabernet Sauvignon and Petit Verdot (10%)

The Merlot was harvested in the early days of September, while the Sangiovese was not attained until 20th October.

Vinification lasted about 15-20 days and the wine was subsequently drawn off directly into new 225-liters French barriques.

The wine was matured for 10 months in contact with its lees with frequent stirring of the lees and macro oxygenation.

After 18 months the wine was bottled.

35.000 bottles

Main Accolades



GAMBERO ROSSO

- 3 BICCHIERI -

Giorgio Primo DOCG Chianti Classico 1993, 1994, 1995, 1996, 1997, 1998, 1999, 2000, 2001

Giorgio Primo IGT 2003

La Massa IGT Toscana 2001

- 2 BICCHIERI -

Giorgio Primo DOCG Chianti Classico 2002

La Massa IGT 2004



I VINI DI VERONELLI

- 3 super stars -

Giorgio Primo DOCG Chianti Classico 1997 - 1 sole (Veronelli 2000)

Giorgio Primo DOCG Chianti Classico 1999

Giorgio Primo DOCG Chianti Classico 2000

Giorgio Primo IGT 2004

Wine Spectator

WINE SPECTATOR

Giorgio Primo DOCG Chianti Classico 1997 - 92 points

Giorgio Primo DOCG Chianti Classico 1999 - 90 points

Giorgio Primo DOCG Chianti Classico 2000 - 92 points

Giorgio Primo DOCG Chianti Classico 2001 - 92 points

Giorgio Primo DOCG Chianti Classico 2002 - 90 points

Giorgio Primo IGT 2003 - 93 points

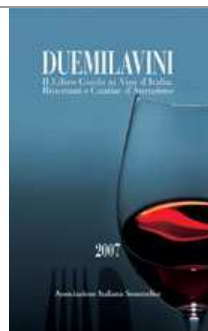
La Massa IGT Toscana 2003 - 90 points



LE GUIDE DE L'ESPRESSO - I VINI D'ITALIA VINO DELL'ECCELLENZA

Giorgio Primo DOCG Chianti Classico 2001

Giorgio Primo IGT 2004



AIS - DUEMILA VINI

- 5 GRAPPOLI -

Giorgio Primo DOCG Chianti Classico 1997, 1999, 2000, 2001, 2002

Giorgio Primo IGT Toscana 2003