



Massimago “Conte Gastone” Amarone della Valpolicella DCG

Winery: Massimago

Category: Wine – Still – Red

Grape Variety: 65% Corvina, 30% Corvinone, 5% Rondinella

Region: Mezzane di Sotto / Veneto / Italy

Vineyard: Estate

Winery established: 2003

Feature: Organic

Product Information

Soil: Clay/marl soil (Mezzane di Sotto)

Elevation: 180 meters (590 feet)

Vinification: The grapes, once they have been carefully selected by hand, are placed in flat wooden trays and left to dry for 90 days in the “fruttaio” (drying barn) where humidity and temperature are strictly controlled. After the grape crushing starts, 5-day cold maceration. The cold maceration period is extended for 5 days. Then, the alcoholic fermentation starts in stainless steel tanks. The ageing process begins from 5-6 months in stainless steel, followed by 2 years in big barrels stored in the cellar, built into the rocks below the main house. After bottling they are further aged for 12 months.

Tasting Note: Intense red ruby color with garnet red rims. Pronounced notes of plum and black cherry, cloves and black pepper. Smooth velvet palate with flavors of red cherries and plum. Finely balanced between sweet and savory, earthy and rich.

Alc: 16 %

RS : 3.5g/l

Acidity: 5.2g/l

Producer Information

Located in the Val di Mezzane valley (Eastern Valpolicella) over a hill surrounded by woods, this gorgeous estate is managed with creativity and strong determination by Camilla Rossi Chauvenet and her coworkers. The name of the winery is from the Latin "Maximum Agium", *maximum benefit*. It has belonged to the Cracco family (Camilla's mother family) since 1883 as a country house, but it has been completely reset in 2003 as an innovative winery, when Camilla decided to devote herself to the wine world. In 2004 she produced her first 1,000 bottles. In 2014 the vineyard became certified organic. Massimago is a young wine company, run by young people, but Camilla is the true heart and the brain of the winery. Massimago only uses their own grapes, all traditional varieties. The vineyards are partly cultivated in pergola and partly in guyot system on 100 – 305 meters (330 to 1,000 feet) elevation.