



Massimago Amarone della Valpolicella DOCG

Winery: Massimago
Category: Wine – Still – Red
Grape Variety: 65% Corvina, 30% Corvinone, 5% Rondinella
Region: Mezzane di Sotto / Veneto / Italy
Vineyard: Macie, Terrazze, Crachi, Giordane
Winery established: 2003
Feature: Organic
Awards: 2017 91 WE + Editor's Choice, 93 Vinous, 92 James Suckling

MASSIMAGO

AMARONE
DELLA
VALPOLICELLA
2017

Maximum Agium 1883

Product Information

Soil: Limestone

Elevation: 300 - 400 meters (984 - 1,312 feet)

Vinification: The grapes are selected in the four different parcels of the Massimago estate. Hand-harvested, dried and vinified separately. The blend will happen after the ageing process. Once the grapes have been carefully selected, they are placed in flat wooden trays and dried up to 1000 days in the "fruttaio" (drying barn) where the use of natural draft or forced air can be moderated. After the grape crushing starts, the cold maceration follows. The cold maceration period is extended for 25 days. The alcoholic fermentation runs for 30 days. The malolactic fermentation takes place in 20 hectoliters French oak barrels. The ageing process continues for 30 months in wood and a further 12 months in the bottle before release.

Planting density: 5,000 plants/hectare.

Tasting Note: Red deep color. The nose is extremely intense with notes of wood barn, mint, oriental spices and Mediterranean flavors. Deeply aromatic to the palate, it carries hints of cherry and black pepper. Minimal sugar residues for an austere and velvety taste with a barely perceivable salty finish.

The selection of the grapes, from the four main parcels of the estate Massimago, makes this Amarone the historical blend of the estate. A search of the territorial complexity to trace an unbreakable bond between the soul of this mineral soil and the long evolution of its wine.

Production: 6,600 bottles

Alc: 17.0 %

RS: 3.0 g/l

Acidity: 6.10 g/l

Producer Information

Located in the Val di Mezzane valley (Eastern Valpolicella) surrounded by woods, this gorgeous estate is managed with creativity and strong determination by Camilla Rossi Chauvenet and her dedicated team. The name of the winery derives from the Latin "Maximum Agium", *maximum benefit*. It has been in the Cracco family (Camilla's mother family) since 1883 and in 2003 it was renovated into a modern and innovative winery, when Camilla decided to devote herself to the wine world. In 2004 she produced her first 1,000 bottles.

From its humble beginnings in a garage, it has become a fully functioning winery which allows Camilla play with micro-vinification at times to better optimize the quality of the grapes.

In 2014 the vineyard became certified organic. In 2017 they expanded the winery and aging cellar. The property covers 30 hectares (74 acres) with a difference in elevation from 80 to 350 meters (328 to 1,312 feet), with a South-West exposure. 13 different parcels have been detected, all of them vinified separately starting in mid-September and lasting deep into October. The soils found on Massimago's lands are a stratigraphy of colors and materials that intersect and mix in a perfect mosaic: from red clay rich in organic substances and colloids, to white and pink flourey limestone which contributes to freshness and minerality, to flourey and porous marl which allows excellent drainage of the soil when it mixes with the fragments of limestone and quartz.

Massimago is a young wine company, run by young people, but Camilla is the true heart and the brain of the winery.