
Massimago “Duca Fedele” Valpolicella DOC

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: Limestone, clay-marly soil (calcium clay)

Elevation: 100 – 380 meters (330 - 1,250 feet)

Vinification: The grapes are hand harvested and fermented immediately, without having undergone any type of drying. During the fermentation, cold maceration continues for 4 days which enhances the flavor. The wine is aged for about 6 months in steel tanks on fine lees and is then filtered and bottled. The wine is fruit driven and reflects the characteristics of the land.

Planting density: 3,500 to 5,000 plants/ hectare.

Tasting Note: Bright ruby color. A very fruity aroma with hints of ripe strawberries, cherries and a subtle balsamic and peppery nose. The palate is fruity and fresh, with cherry and red berry flavors. The mouthfeel is dynamic with a balanced acidity, combined with the light tannins that allow the most versatile food pairings. A lighter bodied wine, but full of character.

Production: 15,000 bottles

Alc: 12.5 %

Sugar: 3 g/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.