
Massimago “Duchessa Allegra” Garganega IGT

Winery: Massimago
Category: Wine – Still – White
Grape Variety: Garganega
Region: Mezzane di Sotto / Veneto / Italy
Vineyard: Estate
Winery established: 2003
Feature: Organic



Product Information

Soil: Layers of limestone, marl and clay

Elevation: 80 – 100 meters (262 to 330 feet)

Vinification: 20% of the grapes are harvested before the main harvest to make sure to have a deep freshness in the wine. The rest is picked at perfect ripeness. Skin maceration takes place for a few days. After vinification, malolactic fermentation takes place in steel vats for 5 months.

Planting Density: 3,000 vines/ha.

Tasting Note: Yellowish straw color with pale green reflections. Tangy citrus aroma reminiscent of grapefruit and green apples. On the palate, crunchy clean, with fruity notes and high minerality which combine harmoniously to achieve perfect balance.

“I wanted to give my Garganega the opportunity to express herself in a different way. I wanted her to finally become a real lady; she introduces herself with a citrus bouquet almost grapefruit like. The slow gentle drying of her grapes has concentrated 50 years of history into glorious essence drops. The perfect combination should be... in front of the fireplace with a fish soup.”

Production: 5,000 – 8,000 bottles/ year

Alc: 12.5%

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.