
Massimago “Duchessa Allegra” Garganega Verona 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: Limestone

Elevation: 200 – 250 meters (656 to 820 feet)

Vinification: Hand harvest in September. The grapes are destemmed and softly crushed. The skin maceration takes place in the pressing machine for a few hours. Cold fermentation in stainless steel vats at controlled temperature. Ageing in stainless steel for 3 months on the lees plus another three months in the bottle.

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 fresh savory notes and high minerality which combine harmoniously to achieve perfect balance.

“The historical vineyards born on a limestone bed. Our Duchessa is a white wine to express all the territorial uniqueness and potential of Garganega. She introduces herself with a floral bouquet, almost grapefruit-like, and shows plenty of savory and mineral notes on the palate with a bright and dynamic persistence. Vivid, bright and joyful, as her name suggests.”

Production: 8,000 bottles/ year

Alc: 12.0%

RS: 1.0 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 100 to 400 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 floury limestone which contributes to freshness and minerality, to floury 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.