



## Massimago “Marchesa MariaBella” Ripasso Superiore della Valpolicella DOC

---

**Winery:** Massimago

**Category:** Wine – Still – Red

**Grape Variety:** Corvina, Corvinone, Rondinella

**Region:** Mezzane di Sotto / Veneto / Italy

**Vineyard:** Estate

**Winery established:** 2003

**Feature:** Organic



### Product Information

---

**Soil:** Limestone – clay/marl soil

**Elevation:** 180 meters (590 feet)

**Vinification:** Grapes are selected by hand and undergo a prolonged skin maceration in steel vats. Vinification takes place in steel vats. After several months Amarone dried grapes are added to wine. A second fermentation takes place and the alcohol content rises as does the structure and complexity of the wine. Ageing occurs in French oak barrels for 12 months and another 6 months in the bottle.

**Planting density:** 7,000 plants/hectare.

**Tasting Note:** Bright red ruby color with intense notes of fresh cherry, red cherry and red berries. Hints of balsamic, aromatic herbs like thyme and mint. Smooth palate, flavors of red cherries, plum and cloves. Balanced savory and sweet notes. Soft tannins.

“Freshness is our interpretation of Ripasso, a savory wine that is complex, perfuse and lively. The cherry notes and wild strawberries are a gift of immediacy and reminds us of the first homemade cherry jam. A democratic Ripasso? An artist interprets our everyday life portraying characters in search of an author. Wine is creativity, free your imagination and feel better. Traces of you are in every bottle.”

**LABEL:** Franco Chiani’s “Italian Facebook”. From an idea of Camilla Rossi Chauvenet and Franco Chiani

**Alc:** 14.5 %

**RS:** 2.5 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.