



## Massimago “Profasio” Valpolicella Superiore DOC

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**Winery:** Massimago

**Category:** Wine – Still – Red

**Grape Variety:** 65% Corvina, 20% Corvinone, 15% Rondinella

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

**Vineyard:** Estate

**Winery established:** 2003

**Feature:** Organic

### Product Information

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**Soil:** Limestone – clay/marl soil

**Elevation:** 100 – 350 meters (330 - 1,150 feet)

**Vinification:** The grapes are harvested by hand into trays and dried for 1 month in the “fruttario” (drying barn). After the grape crushing starts a cold maceration for 4 days in which contact with the skins develops the aromatic, fruity bouquet. Then the alcoholic fermentation can begin.

The wine ages first in stainless steel for 5 months, then in barrique for 12 months, finishing with 12 months in the bottle.

**Planting Density:** 5,000 plants/hectare

**Tasting Note:** It has a deep ruby red color, the nose has notes of black pepper, fresh cherry with a hint of tropical fruit, vanilla and licorice. Spicy and intense, but also elegant and austere.

Herbs, marquis and ripe strawberry. On the palate, it’s balanced with fine tannins and a long finish.

“For the first time the Valpolicella Superiore changes its name and acquires its own identity. Our idea of Valpolicella Superiore is a wine very much related to his big brother Amarone, but still with his strong personality. Vertical, proud of his herbal and balsamic nose. Spicy and intense, but also elegant and austere. Herbs, maquis and ripe strawberry”.

**Alc:** 13.0 %

**RS:** 2 g/l

**Acidity:** 5.8g/l

### Producer Information

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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.