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## 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:** Macie and Terrazze  
**Winery established:** 2003  
**Feature:** Organic  
**Awards:** 93 WE + Editor's Choice, 91 Vinous (2019)

MASSIMAGO

PROFASIO  
VALPOLICELLA SUPERIORE DOC  
2020

Maximum Agium 1883  
Camilla Rossi Chauvenet

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### Product Information

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**Soil:** Limestone

**Elevation:** 250 - 400 meters (820 - 1,312 feet)

**Vinification:** Hand harvest. The grapes are carefully selected harvested from the dedicated parcels among the grapes that they use for Amarone. Without any drying process the grapes are destemmed and gently crushed before a prolonged maceration during 25 days in steel vats with frequent pumping over of the wine. The alcoholic fermentation and malolactic take place in the same vat. After raking, the wine is aged for almost two years in 20HL Allier and Slavonia casks, plus a prolonged time in the bottle.

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

**Tasting Note:** It has a deep ruby red color, the nose reveals notes of black pepper, fresh cherry, and red berries (blackberries, red currant) with hints of balsamic (mint, rosemary). The palate is fruity and balanced with ripe berries and delicate licorice and savory notes. The finishing is long and juicy with a good balance between sweetness and savory.

Several years ago the micro-vinification of some separate vineyards of the estate gave an unexpected result. Profasio was born. The idea of a complex Valpolicella Superiore, elegant and age worthy, that could express the typicity of the vineyards. Its name celebrates a family ritual in the kitchen, the use of the spices that rejoice the hearts and the taste and the “make you talk”.

**Alc:** 14.0 %

**RS:** 1.70 g/l

**Acidity:** 5.40 g/l

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### Producer Information

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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.