



Massimago “Zurlie”

Winery: Massimago

Category: Wine – Sparkling – White

Grape Variety: Corvina, Corvinone, Rondinella Petilliant Natural

Region: Mezzane di Sotto / Veneto / Italy

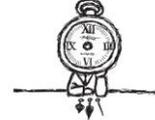
Vineyard: Estate

Winery established: 2003

Feature: Organic

MASSIMAGO

ZURLIE
VINO REPERMENTATO IN BOTTIGLIA



Product Information

Soil: Mainly limestone, together with mixed clay and marl

Vinification: The grapes are picked by hand between the end of August and beginning of September and pressed immediately to keep their acidity and obtain a light pink must. The must underwent cold fermentation off the skins at a low temperature for 2 weeks. A pale rosè is bottled with natural sugars residual 10 to 15 g/l while the wine has not completed the fermentation, without filtration from the active yeasts. A second fermentation takes place in the bottle and the sugar is completely transformed. Carbon dioxide is produced by the natural fermentation reaching a 2.5 bars pressure. Natural decayed lees remain in the wine and deposit at the bottom.

Planting density: 5,000 plants/ hectare.

Tasting Note: Pale pink clear color (with deposited yeasts); Nose: aromas of yeast, licorice, pink grapefruit, delicate perfume of rosebud, wild strawberries and mulberry; Palate: smooth start, fresh and juicy, marked mineral notes. The finish is extremely refreshing.

“The idea of second fermentation in bottle was born from a challenge to valorize the minerality and freshness of our soils together with their exposition. The experiments lead us to discover a unique product of all the Valpolicella region. An extremely versatile wine that represents with simplicity a new expression of our traditional origins.”

LABEL: “Timeless man” Artist: Franco Chiani. From an idea of Camilla Rossi Chauvenet and Franco Chiani
Alc: 11 %

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 1000 bottles. In 2014 the vineyard became certified organic. Massimago is a young wine company run by young people - the average age is less than 35 - but Camilla is the true heart and the brain of the winery. Massimago only uses their own grapes, all traditional varieties. The vineyards are part cultivated in pergola and part in guyot system from 100 – 305 meters (330 - 1,000 feet).