



Massimago Amarone della Valpolicella DOCG

Winery: Massimago
Category: Wine – Still – Red
Grape Variety: 65% Corvina, 30% Corvinone, 5% Rondinella
Region: Mezzane di Sotto / Veneto / Italy
Vineyard: Estate
Winery established: 2003
Feature: Organic

MASSIMAGO

AMARONE
DELLA
VALPOLICELLA
2011

Maximum Agium 1883
Mezzane di Sotto - Veneto - Italia
Camilla Rossi Chauvenet

Product Information

Soil: Limestone – clay/marl soil

Elevation: 350 meters (1,150 feet)

Vinification: Once The grapes have been carefully selected by hand, they are placed in flat wooden trays and left to dry for 90 days in the “fruttaio” (drying barn) where humidity and temperature are strictly controlled. After the grape crushing starts, 5-day cold maceration. The alcoholic fermentation is slow and runs for 30 days. The malolactic fermentation takes place in 20 hectoliters French oak barrels in the cellars which lie deep in the rock below the main house. The ageing process continues for 30 months in wood and a further 12 months in the bottle.

Planting density: 5,000 plants/hectare.

Tasting Note: Red deep color. The nose is extremely intense with notes of wood barn, mint, oriental spices and Mediterranean flavors. Deeply aromatic to the palate, it carries hints of cherry and black pepper. Minimal sugar residues for an austere and velvety taste with a barely perceptible salty finish.

Alc: 16 %

RS: 2.3g/l

Acidity: 5.2g/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.