

Massimago Amarone della Valpolicella DOCG "SVM400" Cru Macie

Winery: Massimago Category: Wine – Still – Red

Grape Variety: 65% Corvina, 30% Corvinone, 5% Rondinella

Region: Mezzane di Sotto / Veneto / Italy

Vineyard: single vineyard Macie (Mezzane di Sotto)

Winery established: 2003

Feature: Organic

Awards: 2017: 93 WE + Editor's Choice, 94 Vinous, 93 James Suckling



Product Information

Soil: limestone - clay

Elevation: 400 meters (1,312 feet)

Vinification: Hand harvest. Grapes are placed in flat wooden trays and left to dry for more than 100 days in the "fruttaio" (drying barn) where humidity and temperature are strictly controlled. After the soft crushing of the dried grapes, the maceration is carried out in steel vats for 40 days, with pumping over of the wine. The alcoholic fermentation runs for a prolonged time in 60HL conical-trunk steel vats. The malolactic fermentation takes place in 20 hectoliters French oak barrels in the cellar, built into the rocks below the main house. The ageing process continues for at least 3 years in French Oak barrels of 40HL, followed by 12 months in the bottle.

Planting density: 5,000 plants/hectare.

Tasting Note: Intense ruby red color. On the nose fruity notes, in particular cherry and plum, and spicy notes pleasantly supported by floral and balsamic nuances. The wine shows great energy and dynamism on the palate. A complex wine with a fresh and very elegant finish, with notes of red fruits, enveloping and rounded.

Alc: 17.0 % **RS**: 4.0 g/l **Acidity:** 6.50g/l

Production: 1,233 bottles

SVM stands for Selezione Vigna Macie, as this is a single vineyard wine, located at 400 meters elevation.

Producer Information

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 microvinification 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.