



Massimago Amarone della Valpolicella DOCG “SVT300” Cru Terrazze

Winery: Massimago

Category: Wine – Still – Red

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

Region: Mezzane di Sotto / Veneto / Italy

Vineyard: single vineyard Terrazze (Mezzane di Sotto)

Winery established: 2003

Feature: Organic

Awards: 2017: 92 Vinous, 92 James Suckling, Slow Wine Guide: Top Wine



Product Information

Soil: Flour-white limestone, powdery on the surface, rich in skeleton in the deep.

Elevation: 280-300 meters (919 – 984 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 the wine. The alcoholic fermentation runs for a prolonged time in 60HL conical-trunk steel vats. The malolactic fermentation takes place in 40 HL 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: Deep ruby red color. On the nose intense fruity aromas of red berries (marasca cherry, plum and candy orange), balsamic and spicy notes (black pepper, cloves and sweet spices). On the palate there is great energy and dynamism. Complex aromas of red fruits jam, along with spicy notes. The finish reveals fine and soft tannins with a long-balanced lingering.

Alc: 17.0 %

RS: 3.50 g/l

Acidity: 6.70 g/l

Production: 1,199 bottles

SVT stands for Selezione Vigna Terrazze, as this is a single vineyard wine, located at 300 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 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.