



## Massimago Mago Spumante Brut Rosè

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**Winery:** Massimago

**Category:** Wine – Sparkling – Rosè

**Grape Variety:** Corvina, Corvinone, Rondinella

**Region:** Mezzane di Sotto / Veneto / Italy

**Vineyard:** Estate

**Winery established:** 2003

**Feature:** Organic



### Product Information

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**Soil:** Mainly limestone, together with mixed clay and marl

**Vinification:** Hand harvest at the end of August and pressed after a very short maceration of hours, to obtain a light bright salmon pink color. The must is separed from the skins and cold fermented in steel tanks for about two weeks. Sparkling fermentation takes place in sealed steel tanks with selected yeast (Charmant/ Martinotti method). The wine ages on the lees for 5 months. 3 months bottle ageing to increase complexity and balance.

**Planting density:** 5,000 plants/ hectare.

**Tasting Note:** Light salmon pink color. On the nose aromas of strawberry, peach and balsamic notes. On the palate the wine is juicy with fruity aromas and a balanced combination between sweetness and saltiness, and a refreshing finish. A sparkling wine to accompany a dinner from start to finish.

**Alc:** 13.0 %

**RS:** 8.0 g/L

### 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.