



Massimago Valpolicella DOC

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



Product Information

Soil: Limestone, clay-marly soil (calcium clay)

Altitude: 330 to 1,250 feet above sea level

Vinification & Yield: The grapes are hand harvested and fermented immediately, without having undergone any type of drying. During the fermentation, cold maceration continues for 4 days, flavors are enhanced by this contact. The wine is aged for about 6 months in steel tanks on fine lees and is then filtered and bottled. The wine is very fruity and reflects the characteristics of the land.

The Valpolicella is the starting point for other wines, which are the result of our selection of grapes and drying processes designed to create these unique and complex products 3500/5000 plants/ hectare.

Tasting Note: It has a ruby red color; the aroma is very fruity with hints of ripe strawberries, cherries and a subtle balsamic scent. On the palate, it has a remarkable freshness with a long finish.

Alc: 12 %

Residual Sugar: 2 g/l

Acidity: 5.7 g/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 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 330 to 1,000 feet above sea level.