
Massimago “Marchesa MariaBella” Ripasso Superiore della Valpolicella DOC

Winery: Massimago

Category: Wine – Still – Red

Grape Variety: Corvina, Corvinone, Rondinella

Region: Mezzane di Sotto / Veneto / Italy

Vineyard: selected grapes from the whole Massimago estate

Winery established: 2003

Feature: Organic

Awards: 90 Vinous (2018), 91 Vinous (2020)



Product Information

Soil: Limestone

Elevation: 100 - 400 meters (328 – 1,312 feet)

Vinification: Hand harvest, de-stemmed and gently crushed before a few weeks' maceration in steel tanks. The alcoholic fermentation and malolactic are carried out in steel as well. After several months, Amarone dried grapes are added to the wine, to begin a second fermentation, (“ripassaggio”) – it enhances the structure, complexity, and alcohol content in the wine. After raking, the wine is aged for 12 months in Tonneau and oak casks, plus another 12 months in the bottle for a final refinement.

Planting density: 7,000 plants/hectare.

Tasting Note: Bright red ruby color with intense notes of fresh cherry, red cherry and red berries. Hints of balsamic, aromatic herbs like thyme and mint. Smooth palate, flavors of red cherries, plum and cloves. Balanced savory and sweet notes. Soft tannins.

“Fresh and elegant is our interpretation of Ripasso DOC at Massimago. A complex and defined wine, with a great balance between structure and drinkability. Cherry notes, wild strawberries and candy orange zest are a gift of immediacy and reminds us of the first homemade cherry jam of the year. This Ripasso is not meant to take you for its resemblance with Amarone, but for its bright, young and dynamic character.”

LABEL: Franco Chiani's “Italian Facebook”. From an idea of Camilla Rossi Chauvenet and Franco Chiani

Alc: 14.5 %

RS: 4.6 g/l

Acidity: 5.5 g/l

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 flourey limestone which contributes to freshness and minerality, to flourey 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.