
Massimago “Conte Gastone” Amarone della Valpolicella DOCG

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

Awards: 93 WE, 92 Vinous (2020)



Product Information

Soil: Limestone

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

Vinification: Hand harvest. Grapes are placed in flat wooden trays and left to dry for 90 days in the “fruttaio” (drying barn) where humidity and temperature are strictly controlled. The dried grapes are destemmed and gently crushed before a prolonged maceration for more than 25 days in steel vats with frequent pumping over of the wine. The alcoholic fermentation and malolactic take place in the same vats. After raking the wine is aged for almost 36 months in 20 HL Allier and Slavonia casks, plus another year in the bottle.

Tasting Note: Intense red ruby color with garnet red rims. Pronounced notes of plum and black cherry, cloves and black pepper. Smooth velvety palate with flavors of red cherries and plum. Finely balanced between sweet and savory, earthy and rich.

The wine was born from the need to enjoy Amarone’s delightfulness even in the intimacy of the easiest and free moments of daily life. Its elegance and persistence transform Conte Gastone into a timeless wine. The Massimago Estate Amarone was born to amaze. With its finesse and bright fruitiness, it aspires to be a contemporary wine, becoming the Amarone of the present and future.

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

Alc: 16.0 %

RS : 8.0 g/l

Acidity: 5.70 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 maternal family) since 1883. 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 to play with micro-vinification at times to better optimize the quality of the grapes.

In 2014 the vineyard became certified organic. Sustainability is a fundamental pillar at the winery and in everything they do. Their Japanese-inspired Fruttaio uses a new technique to age the grapes naturally by using winds instead of machines. Their environmental responsibility is further reflected by using solar panels for sustainable energy and their own well water. The forests on the property are protected as a rich source of biodiversity.

In 2017 they expanded the winery and aging cellar. The property covers 28 hectares (69 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 harvest 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.