
Massimago “Duca Fedele” 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

Elevation: 100 – 400 meters (330 - 1,312 feet)

Vinification: The grapes are hand harvested, gently destemmed and crushed. The fresh grapes undergo a steel vat maceration for a few days. Fermentation in stainless steel vats. The wine is aged for about 6 months in steel tanks on fine lees and another 6 months in the bottle.

Planting density: 7,000 plants/ hectare.

Tasting Note: The color is light to medium deep ruby red with a lighter rim. On the nose aromas range from peppery (black to white pepper) to strawberries and candy zesty oranges plus hints of balsamic. On the palate the wine is fresh with light pepper aromas, inviting to a generous drinkability.

“A wine rich in personality, with an inviting character, Duca Fedele is our reinvention of Valpolicella DOC, in a fresh and modern key. A bright, territorial interpretation that make it a current wine, a go-to companion for all seasons.”

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

Production: 18,000 bottles

Alc: 12.5 %

R/S: 3.1 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 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.