
Massimago Mago Spumante Brut Rosè

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

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 separated 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 of sweetness and saltiness, and a refreshing finish. A sparkling wine to accompany a dinner from start to finish.

Alc: 11.5 %

RS: 8.0 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.