



Massimago Amarone DOCG “Conte Gastone”

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/marl soil

Altitude: 330 feet above sea level

Vinification & Yield: The grapes, once they have been carefully selected by hand, are placed in flat wooden trays and left to dry for 80 days in our special storage sheds where humidity and temperature are strictly controlled. During Vinification, the cold maceration period is extended for 5 days. The prolonged contact with the skins flavors the extraction of the rich primary fruit aromas. The malolactic fermentation takes place quickly and is carried out partly in French oak barrique in our cellar which lies deep in the rock below our house. The ageing process continues for 2 years in wood and a further 12 months 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 palate flavors of red cherries, plum and cloves. Balanced and fruity lingering aftertaste

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

Alc: 16 %

Residual Sugar: 1.7g/l

Acidity: 5.2g/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.