



Massimago Garganega

Winery: Massimago
Category: Wine – Still – White
Grape Variety: Garganega
Region: Mezzane di Sotto / Veneto / Italy
Vineyard: Estate
Winery established: 2003
Feature: Organic



Product Information

Soil: Layers of limestone, marl and clay

Vinification & Yield: The ripe grape clusters are cut back by 50% in July and left to dry out gently on the vine for a month Malolactic fermentation takes place in French oak barrels for 5 months AGING Aging in stainless steel tanks

Tasting Note: Yellowish straw color with pale green reflections Tangy citrus aroma reminiscent of grapefruit and green apples On the palate, crunchy clean, with glycerin complexity and fruity notes which combine harmoniously to achieve perfect balance

Alc: 12%

Residual Sugar: 2 g/l

Acidity: 8g/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.