



Massimago Valpolicella Superiore “Profasio”

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 to 1,250 feet above sea level

Vinification & Yield: 50% of the grapes are harvested by hand into trays which are dried for 1 month. The remaining 50% are cool fermented after harvesting without any drying process. During the fermentation, cold maceration continues for 4 days in which contact with the skins develops the aromatic, fruity bouquet. The malolactic fermentation takes place quickly and the wine is stored in French oak barrels and barrique in our cellar for 12 months. Ageing continues for 12 months in the barrels. Further ageing in the bottle for six months

Tasting Note: It has a deep ruby red color, the nose has notes of black pepper, fresh cherry with a hint of tropical fruit, vanilla and licorice. Spicy and intense, but also elegant and austere.

Herbs, marquis and ripe strawberry. On the palate, it's balanced with fine tannins and a long finish.

Alc: 13.5 %

Residual Sugar: 1 g/l

Acidity: 5.8g/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.