



## Massimago “Zurlie” Bianco

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**Winery:** Massimago  
**Category:** Wine – Sparkling – White  
**Grape Variety:** Corvina, Corvinone, Rondinella Petillant Natural  
**Region:** Mezzane di Sotto / Veneto / Italy  
**Vineyard:** Estate  
**Winery established:** 2003  
**Feature:** Organic



## Product Information

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**Soil:** Limestone – clay/marl soil

**Vinification & Yield:** The grapes are picked and pressed immediately to obtain a light pink must. The must underwent cold fermentation off the skins at a low temperature for 2 weeks. A pale rosè is bottled with natural sugars residual 10 to 15 g/l while the wine has not completed the fermentation, without filtration from the active yeasts. A second fermentation takes place in the bottle and the sugar is completely transformed. Carbon dioxide is produced by the natural fermentation reaching a 2.5 bars pressure. Natural decayed lees remain in the wine and deposit at the bottom

**Tasting Note:** Pale salmon pink color. At the nose, a delicate bouquet emerges: dew covered roses in a chilly morning, hints of grass, hay, toasted and stony aromas. At the palate, the wine is fresh and lightly salted, with mineral flavors. Refreshing nutty finishing

**LABEL:** “Timeless man” Artist: Franco Chiani. From an idea of Camilla Rossi Chauvenet and Franco Chiani

**Alc:** 12.5 %

**Residual Sugar:** 0 g/l

**Acidity:** g/l

## Producer Information

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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.