
Massimago “Marchesa MariaBella” Ripasso Superiore della Valpolicella DOC

Winery: Massimago
Category: Wine – Still – Red
Grape Variety: Corvina, Corvinone, Rondinella
Region: Mezzane di Sotto / Veneto / Italy
Vineyard: Estate
Winery established: 2003
Feature: Organic



Product Information

Soil: Limestone – clay/marl soil

Altitude: 590 feet above sea level

Vinification & Yield: Grapes are selected by hand and undergo a prolonged skin maceration in steel vats. Vinification takes place in steel vats. After several months Amarone dried grapes are added to wine. A second fermentation takes place and alcohol content rises as does the structure and complexity of the wine. Ageing occurs in French oak barrels for 12 months + 6 months in the bottle. 7000 plants/hectare.

Tasting Note: Bright red ruby color with intense notes of fresh cherry, red cherry and red berries. Hints of balsamic, aromatic herbs like thyme and mint. Smooth palate, flavors of red cherries, plum and cloves. Balanced savory and sweet notes. Soft tannins.

“Freshness is our interpretation of Ripasso, a savory wine that is complex, perfuse and lively. The cherry notes and wild strawberries are a gift of immediacy and reminds us of the first homemade cherry jam. A democratic Ripasso? An artist interprets our everyday life portraying characters in search of an author. Wine is creativity, free your imagination and feel better. Traces of you are in every bottle.” Camilla

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

Alc: 14.5 %

RS: 2.5 g/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.