
Massimago “Conte Gastone” Amarone della Valpolicella DCG

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: Clay/marl soil (Mezzane di Sotto)

Altitude: 590 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 90 days in our special “fruttaio” (drying barn) where humidity and temperature are strictly controlled. After the grape crushing starts a cold maceration of 5 days. The cold maceration period is extended for 5 days. Then, the alcoholic fermentation starts in stainless steel tanks. The ageing process begins from 5-6 months in stainless steel, followed by 2 years in big barrels stored in our cellar, built into the rock below our house. After bottling they are aged further for 12 months.

Tasting Note: Intense red ruby color with garnet red rims. Pronounced notes of plum and black cherry, cloves and black pepper. Smooth velvet palate with flavors of red cherries and plum. Finely balanced between sweet and savory, earthy and rich.

Alc: 16 %

RS : 3.5g/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.