



# VINITY

WINE COMPANY

## Massimago

### Amarone della Valpolicella

**Appellation:** Amarone della Valpolicella DOCG

**Type:** Red, appassimento, dry.

**Blend:** 70% Corvina, 15% Corvinone, 15% Rondinella.

**Certified Organic**

#### Tasting Notes

**Color:** Dark, rich red

**Bouquet:** The nose is extremely intense with cherry liqueur, black fig, plum sauce, chocolate, spices, wood, barn, mint, Asian spice, Mediterranean scrub, and crushed-rock minerality.

**Taste:** Balanced acidity belies the richness of the natural sugars dominated by black-cherry, dark chocolate, herbs, spice, black pepper and a light mineral finish.

**Alcohol:** 16.5%

**Sugar:** 2 G/L

**Serving Temperature:** Chilled 16/18° C (60°/64° F). Decant the wine and serve it in oversized glasses to collect all of its aromas

**Pairing:** Braised or grilled pork or beef, hearty meat or game dishes, pheasant or duck breast with a fruity sauce, *foie gras*, *Parmigiano Reggiano*, *Cimbro di Rosmarino e Salvia*, Monte Veronese, *Ubriaco*, *Pecorino Vecchio*, aged Gouda, Gorgonzola, Stilton, Roquefort and Danish blue.

#### Vineyard Notes

**Location:** Massimago estate, Val di Mezzane valley (Eastern Valpolicella).

**Soil Type:** Mezzane di Sotto – Limestone, clay-marly soil.

**Elevation:** 350 meters (1,200 feet) a.s.l.

**Exposure:** South-West.

**Density:** 5,000 plants/hectare.

**Training System:** Guyot.

#### Winemaking Notes

**Vinification:** Once the grapes have been carefully selected by hand, are placed in flat wooden trays and left to dry for 100 days in our special *fruttaio* (drying barn) where humidity and temperature are strictly controlled. After the grape crushing the maceration lasts for more than 20 days. The alcoholic fermentation is very slow and runs for 30 days. Malolactic fermentation takes place in 20 hectolitres French oak barrels in our cellars which lays deep in the rock below our house.

Aging: 30-months in wood and a further 12-months in the bottle before release.



**Massimago** is derived from the Latin “Maximum Agium” which means the maximum level of well-being. The estate, in the Mezzane Valley in Valpolicella, has been owned by the Cracco family since 1883. In 2003 winemaker Camilla Rossi Chauvenet became the guardian and creator of Massimago. She took over her mother’s vineyards and property and started a winery from scratch. She had studied Agronomy at the University of Padua but in the beginning she had no production facilities and no equipment. Having good land was a blessing but that was no guarantee. At one point, she had to sell the car to afford a tractor. It is only an indomitable will that has brought her to where she is today. In 2008 she turned the property organic and was fully certified by 2014. Today she can proudly look back on the time that has passed because she has become recognized as one of the regions best producers.