



# VINITY

WINE COMPANY

## Massimago

### Duca Fedele Valpolicella Bio

This lighter bodied example of Valpolicella helps us transition from the lemon butter sauces of summer, to the red sauce/creamy mushroom sauces of fall. The bright red fruit keeps it refreshing, while the savory and herbal elements give it depth. This is our gaux-to Italian red for the season.

**Appellation:** Valpolicella DOC

**Type:** Red, dry.

**Blend:** 65% Corvina, 30% Corvinone, 5% Rondinella.

**Certified Organic**

### Tasting Notes

**Color:** Bright red ruby with very clean, clear, deep rose glints

**Bouquet:** A fruity aroma with hints of strawberries, cherries and a light blend of balsamic bay leaf, and white pepper on the very long finish.

**Taste:** Strawberry, cherry, dried herbs, vibrant and balanced acidity, combined with light tannins. A light-bodied wine that goes great with food.

**Alcohol:** 12.5%

**Serving Temperature:** Chilled 16/18° C (60°/64° F).

### Pairing

White meat, poultry, roasted chicken, veal stew, aged cheeses. Spicy asian cuisine, Iranian stews, American BBQ, cured hams, roasted ham, and sausages.

### Vineyard Notes

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

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

**Altitude:** 100–380 meters (330-1,250 feet) a.s.l.

**Density:** 3,500 to 5,000 plants/hectare

**Training System:** Guyot

### Winemaking Notes

**Vinification:** The grapes are hand harvested and fermented immediately, without having undergone any type of drying. During the fermentation, cold maceration continues for 4 days which enhances the flavor. The wine is aged for about 6 months in steel tanks on fine lees and is then filtered and bottled. The wine is fruit driven and reflects the characteristics of the land.



**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.