



Massimago

Marchesa MariaBella – Valpolicella Ripasso

A fresh interpretation of Ripasso. A savory wine that is complex, perfuse and lively. The cherry notes and wild strawberries are a gift of immediacy and reminiscent of homemade cherry preserves.

Appellation: Ripasso della Valpolicella DOC

Type: Red, dry.

Blend: Corvina, Corvinone, Rondinella.

Certified Organic

Tasting Notes

Color: Bright red ruby.

Bouquet: Intense notes of fresh cherry, red cherry and red berries. Hints of balsamic, aromatic herbs (thyme, mint).

Taste: Red cherries, plum and cloves. Balanced savory and sweet notes with lush, soft tannins.

Alcohol: 14.5%

Sugar: 2.5 G/L.

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

Soil type: Mezzane di Sotto – Marly/clay soil

Altitude: 180 meters (590 feet) a.s.l.

Density: 7,000 plants/hectare

Training System: Guyot

Winemaking Notes

Vinification: Grapes are selected by hand and undergo a prolonged skin maceration in steel tanks. Vinification takes place in steel tanks. After several months, Amarone dried grapes are added to the wine. A second fermentation takes place and the alcohol content rises as does the structure and complexity of the wine. Aging takes place in French *barriques* and *tonneaux* for 12 months.



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.