



# VINITY

WINE COMPANY

## Massimago

### Profasio Valpolicella Superiore

**Appellation:** Valpolicella Superiore DOC

**Type:** Red, dry.

**Blend:** 65% Corvina, 20% Corvinone, 15% Rondinella, 5% Cabernet Sauvignon.

**Certified Organic**

#### Tasting Notes

**Color:** Deep ruby red

**Bouquet:** Notes of black pepper, fresh cherry, blackberries, red currant, with hints of balsamic (mint, rosemary), *maquis\**, and a touch of ripe strawberry.

**Taste:** Rich red fruit, herbs and spice. The finish is long and juicy with a good balance between fruity and savory notes.

**Alcohol:** 13%

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

#### Pairing

Braised pork or beef, pepper-beef filet, game dishes Traditional roast turkey (stuffed). International cuisine suggestions: Indian tandoori and Chinese-style duck breast.

*\*Thick scrubby evergreen underbrush of Mediterranean shores*

#### Vineyard Notes

**Location:** Massimago estate.

**Soil Type:** Mezzane di Sotto – Marly/clay soil.

**Altitude:** 100–350 meters (330–1,200 feet) a.s.l.

**Exposure:** South-West.

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

**Training System:** Espalier with Guyot pruning.

*The forest and natural valleys that surround the vineyards of our estate allow us to cultivate organically without drift effects.*

#### Winemaking Notes

**Harvest:** Resulting from our experience and research we've identified 13 different parcels of terrain that, are harvested from mid-September to mid-October.

**Vinification:** The grapes are harvested by hand into trays and dried for 1 month in our Fruttaio (drying barn). The harvest from each of our various plots are vinified separately in order to optimize the final results. After the grape crushing starts a cold maceration for 4 days. Then the alcoholic fermentation can begin.

**Aging:** 5-months in stainless steel vats, then in wooden casks for 12 months. The wine is held for 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.