



VINITY

WINE COMPANY

Massimago

Zurlie Petnat Rosé Bio

This *frizzante* wine *sur lie* was born from a challenge to make the minerality and freshness of grapes grown on the Massimago estate the hero of the story. Experiments lead to the discovery of a unique wine to the Valpolicella region. An extremely versatile wine that represents with simplicity a new expression of traditional wine making.

Appellation: Vino

Type: Petnat, light pink from brief skin-contact, frizzante wine.

Blend: 65% Corvina, 25% Corvinone, 10% Rondinella.

Certified Organic

Tasting Notes

Color: Unshaken it is a clear, light pink, a gentle shake and it is hazy salmon pink.

Bouquet: Delicate, aromas of yeast, pink grapefruit, delicate perfume of rosebud, wild strawberries and mulberry, with a vibrant stony minerality.

Taste: Fresh and juicy with a light, strawberry and salty mineral note. The finish is extremely refreshing.

Alcohol: 12%

Sugar: 0.0 g/L

Serving Temperature: 10/12 °C (50-55° F) or as cold as you like.

Pairing: The perfect aperitif. Good pairing with cold cuts and fried foods (fish, tempura), risotto, raw fish on ice, oysters, and pizza.

Vineyard Notes

Location: Massimago estate

Soil: Mezzane di Sotto – mainly limestone soil, together with mixed clay and marl

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

Density: 5,000 plant/hectare

Training System: Guyot

Winemaking Notes

Vinification: The grapes are hand picked between end of August and beginning of September in order to keep high acidity. After a short maceration of few hours the grapes are pressed to get a pale pink must. The must is cold fermented for a week. The wine is bottled with its own yeasts for the second fermentation in the bottle. When the yeasts stop their action, they deposit at the bottom of the bottle, the contact with lees increases the complexity of the wine. The *pression* in the bottle is 2.5 BAR.



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.