



Massimago Amarone della Valpolicella

Overview

- Amarone della Valpolicella is one of Italy's most iconic wines, and Massimago's interpretation reflects both tradition and precision. Crafted in the hills of Valpolicella, this wine is made from carefully selected Corvina, Corvinone, and Rondinella grapes that are partially dried after harvest to concentrate flavor, structure, and natural richness.

Appellation: Amarone della Valpolicella DOCG

Varietals: 70% Corvina, 15% Corvinone, 15% Rondinella.

Type: Red, appassimento, dry.

Winemaking and Vineyard Notes

Production: 6,600 bottles

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 fruttai (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 lay deep in the rock below our house.

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

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

Process: Process and experimentation: Massimago limits the use of sulphites. Every year we start new experiments with the Oenology departments of the Universities of Milan and Conegliano (Padua).

Tasting Notes

Color: Deep ruby to opaque purple in color.

Bouquet: Aromas of blackberry, black cherry, plum compote, dried fig, cocoa, licorice, sweet spice, and Mediterranean herbs with subtle balsamic and earthy undertones.

Palate: The palate is full-bodied, rich, and concentrated with velvety tannins, ripe dark fruit, balanced acidity, and a long, warming finish.

Alcohol: 17%

Serving Temperature: 16 to 18° C (60 to 64° F).

Food Pairing

Braised or grilled pork or beef, hearty meat or game dishes, Fiorentina beef steak, roasted and stewed wildboar, pheasant or duck breast with a fruity sauce, Asado Argentino, foie gras, Parmigiano Reggiano, Cimbro di Rosmarino e Salvia, Monte Veronese, Pecorino Vecchio, aged Gouda, Gorgonzola, Roquefort and Danish blue.



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 started a winery from scratch. 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. The property was fully certified organic by 2014. Today, Camilla and Massimago is recognized as one of the region's best producers.