



Massimago

Amarone della Valpolicella SVM400 Macie

Overview

- SVM 400 Macie is a limited-production, high-altitude expression of Amarone della Valpolicella, crafted from carefully selected Corvina, Corvinone, and Rondinella grapes grown in elevated vineyard sites of the Valpolicella hills. The designation reflects both the elevation and the precision of selection that define this cuvée.

Appellation: Amarone della Valpolicella DOCG

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

Type: Red, appassimento, dry.

Winemaking and Vineyard Notes

Production: 1,056 bottles

Vinification: The grapes are carefully selected and hand-picked. Placed within trays within in our natural "fruttaio" (or drying barn) for a prolonged drying process over 100 days. After the soft-crushing of the dried grapes, the maceration is carried out in steel vats for 40 days with pumping over the wine. Prolonged time in 60 HL conical trunk steel vats. Malolactic fermentation takes place in stainless steel.

Aging: At least 3 years in French oak barrels (10HL), followed by 12 months in bottle.

Soil: Limestone, clay

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 garnet to ruby color.

Bouquet: Aromas of ripe black cherry, plum, dried fig, and blackberry layered with cocoa, bitter almond, dried rose, sweet spice, and balsamic undertones.

Palate: The palate is full-bodied, dense, and structured with concentrated dark fruit, firm yet polished tannins, balanced acidity, and a long, elegant finish.

Alcohol: 16%

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

Food Pairing

Best paired with rich, slow-cooked dishes such as braised short ribs, venison, or roast lamb, where the wine's depth and structure complement intense savory flavors. It also works beautifully with truffle dishes, mushroom risotto, and aged hard cheeses that echo its dark fruit, spice, and cocoa notes.



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, Massimago is recognized as one of the region's best producers.