



## Massimago

### Valpolicella Ripasso Marchesa MariaBella

#### Overview

- Marchesa MariaBella is a refined expression of Valpolicella Ripasso, combining the freshness of classic Valpolicella with the depth and richness gained through the traditional ripasso method. Crafted from Corvina, Corvinone, and Rondinella, it reflects both the elegance and structure of the Valpolicella hills in Veneto.
- Winemaker Camilla Rossi Chauvenet specifically enjoys the lush palate of "strawberries, candy orange zest provide a gift of fruit immediacy, which remind us of the first homemade cherry jam of the year."

**Appellation:** Ripasso della Valpolicella DOC

**Varietals:** Corvina, Corvinone, Rondinella

**Type:** Red, dry.

#### Winemaking and Vineyard Notes

**Production:** 25,000 bottles

**Location:** Mezzane di Sotto – Marly/clay soil.

**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:** Aging takes place in French barriques and tonneaux for 12 months.

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

**Process and experimentation:** Massimago limits the use of sulphites, as part of ongoing collaboration with the Oenology departments of the Universities of Milan and Conegliano (Padua).

#### Tasting Notes

**Color:** Deep ruby red in color.

**Bouquet:** Aromas of ripe cherry, black plum, red currant, and dried fruit layered with cocoa, sweet spice, and subtle floral notes.

**Palate:** The palate is medium to full-bodied, with smooth tannins, rich red and dark fruit, and a balanced structure leading to a long, warm finish.

**Alcohol:** 14%

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

#### Food Pairing

Excellent with roasted meats, braised beef, game dishes, pasta with ragù, mushroom risotto, and aged cheeses.



**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.