



VINITY
WINE COMPANY

Massimago Valpolicella Superiore "Profasio"

Overview

- Every autumn at Massimago the finest Corvina goes up to the drying loft to become Amarone. Some of it never makes the trip. Camilla Rossi Chauvenet sets aside three parcels of that same Amarone-grade fruit — Le Macie, Le Giordane, I Crachi — and makes this instead. No drying, no raisining, no sweetness. Whole fresh grapes, more than two weeks on the skins, then a year and a half in large French and Slavonian casks. The result is Valpolicella with Amarone's pedigree and none of its weight

Appellation: Valpolicella Superiore DOC

Varietals: 65% Corvina, 20% Corvinone, 15% Rondinella

Type: Red, dry.

Winemaking and Vineyard Notes

Production: 25,000 bottles

Location: Mezzane di Sotto – Marly/clay soil.

Harvest: Hand-selected from mid-September, each parcel picked and vinified separately

Vinification: The grapes are harvested by hand into trays. Maceration on the skins for over two weeks; fermentation in small truncated-cone stainless steel tanks.

Aging: 12–18 months in 20hL oak casks, Allier and Slavonian, followed by 12 months in bottle before release.

Tasting Notes

Color: Deep ruby red in color.

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

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

Alcohol: 14%

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

Food Pairing

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



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.