

# VALPOLICELLA DOC 2016

TO PAINT, IT IS ESSENTIAL TO UNDERSTAND THE PRIMARY COLOURS.  
NATURAL AND DIRECT FRUIT OF OUR GRAPES.

"The Valpolicella reflects the authentic expression of the land from which it comes from.

I like thinking about the spontaneity of a product which shows itself differently every year.

This year reminds you of crunchy cherries, aromatic herbs and white pepper.

The perfect combination should be... a mature Monte Veronese or beef tartar."

**MASSIMAGO**

**VALPOLICELLA**  
**2016**

**Maximum Agium 1883**  
Mezzane di Sotto - Verona - Italia  
Camilla Rossi Chauvenet

## TECHNICAL SHEET:

**TYPE:** Red dry wine;

From organic grapes;

**GRAPES:** Corvina, Corvinone, Rondinella;

**SOIL TYPE:**

Massimago estate (Mezzane di Sotto) – Limestone, clay - marly soil (calcium clay);

**ALTITUDE:**

100 to 350 mt.

**DENSITY:** 3500/5000 plants/hectare;

**TRAINING SYSTEM:** Guyot, pergola veronese;

**VINIFICATION:**

The grapes are hand harvested and fermented immediately, without having undergone any type of drying.

During the fermentation, cold maceration continues for 4 days, flavours are enhanced by this contact. The wine is aged for about 6 months in steel tanks on fine lees and is then filtered and bottled.

The wine is very fruity and reflects the characteristics of our land.

The Valpolicella is the starting point for other wines, which are the result of our selection of grapes and drying processes designed to create these unique and complex products.

**ALCOHOL:** 12,50 % vol.

**SUGAR:** 1.3 G/L

**CHARACTERISTIC:**

It has a ruby red colour; the aroma is very fruity with hints of ripe strawberries, cherries and a subtle balsamic scent.

On the palate it has a remarkable freshness with a long finish.

**PAIRING:** Also to be served chilled at 12/14° temperature to pair with salads, fish and delicate still flavoursome dishes (tuna steak, tuna tartare). Pizza, and pasta dishes with tomato sauces.

**LABEL:**

Massimago label.

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