

MASSIMAGO

SVM400

Amarone della Valpolicella DOCG 2016

"SVM" stands for Selezione Vigna Macie: it is a wine produced from a single vineyard. The grapes come from the single plot "Macie" located 400 metres above sea level. The soil is calcareous and is situated at the highest elevation, where the exposure is the best of the entire Massimago estate. SVM400 is the first of three Amarones that are the expression of the Parcella Selections project".



Wine: dry red wine

Certification: organic

Grapes: Corvina, Corvinone, Rondinella

Soil type: calcareous-marl, with presence of skeleton

Parcel: Macie

Altitude: 400 mt.

Density: 5000 plants/hectare

Training System: Pergola veronese and Guyot

Vinification: once the grapes have been carefully selected by hand, they are placed in perforated crates and left to dry for 100 days in our "fruttaio" where the humidity and temperature are strictly controlled. After the grapes have been crushed, maceration lasts for about 40 days

Alcoholic fermentation: is very slow and lasts 30 days

Malolactic fermentation: takes place in French oak barrels in our cellar

Ageing process: continues for 30 months in French oak tonneaux, followed by 12 months in the bottle

Alcohol: 15.5 % vol.

Sugar: 2.9 G/L

Acidity: 6.49 G/L

Colour: intense ruby red

Nose: fruity notes, in particular cherry and plum, and spicy notes pleasantly supported by floral and balsamic nuances

Taste: the wine shows great energy and dynamism on the palate. Complex wine with a fresh and very elegant finish, with notes of red fruits, enveloping and rounded

Pairing: savoury dishes. Florentine steak, game, roast and stewed wild boar. Long-ripening cheeses

Bottles produced: 1233

Magnum: 50