

MASSIMAGO

Amarone Conte Gastone DOCG 2020

"He was born from our need to enjoy Amarone's delightfulness even in the intimacy of the easiest and free moments of daily life. Its fruity and rich, but gentle taste makes it easier on the palate and sympathetic to the soul. Its elegance and persistence transform him into a timeless wine. The Massimago estate Amarone was born to amaze. With its finesse and bright fruitiness, it aspires to be a contemporary wine, becoming the Amarone of the present and the future."



Wine: dry red wine

Certification: organic

Grapes: Corvina, Corvinone, Rondinella

Soil type: limestone

Altitude: 100 to 400mt

Density: 7000 plants/hectare

Training System: Guyot

Vinification: the grapes are carefully hand selected and harvested, then placed in flat wooden trays and left to dry for 90 days in our special "Fruttaio" (drying barn), where humidity and temperature are strictly controlled. The dried grapes are destemmed and gently crushed before a prolonged maceration during more than 25 days in steel vats with frequent pumping-over of the wine. The alcoholic fermentation and malolactic take place in the same vats. After raking, the wine is aged during almost 36 months in 20HL Allier and Slavonia casks, plus another year in the bottle.

Alcohol: 16,00 % vol.

Sugar: 4,80 G/L

Characteristics: intense red ruby color with garnet red rims. Pronounced notes of plum and black cherry, cloves and black pepper. Smooth velvety palate with flavours of red cherries and plum. Finely balanced between sweet and savoury, earthy and rich.

Pairing: seasoned meat dishes (spice, pepper). Stewed meats, game and roasted meats. Aged cheeses. International cuisine: American BBQ, Gulasch, wildboar stew. Roasted lamb with garlic potatoes. Vegetarian dishes with deep savoury flavours.

Label: Fanco Chiani's "Italian Facebook". From an idea of Camilla Rossi Chauvenet and Franco Chiani.

Bottles produced: 15.000