

MASSIMAGO

“Profasio”

Valpolicella Superiore DOC 2022

Several years ago the micro-vinification of some separate vineyards of our estate gave an unexpected result. So Profasio was born. The idea of a complex Valpolicella Superiore, elegant and age worthy, that could express the typicity of our vineyards. Its name celebrates a family ritual in the kitchen, the use of the spices that rejoice the hearts and the taste and that “make you talk”.



Wine: dry red wine

Certification: organic

Grapes: Corvina, Corvinone, Rondinella

Soil type: limestone

Parcels: Macie, Terrazze

Altitude: 250 - 400 mt.

Density: 5000 plants/hectare

Training System: espalier with guyot pruning

Vinification: The grapes are carefully selected and harvested from the dedicated parcels among the grapes that will be used for Amarone.

Without any drying process the grapes are destemmed and gently crushed before a prolonged maceration during 25 days in steel vats with frequent pumping-over of the wine. The alcoholic fermentation and malolactic take place in the same vat. After raking, the wine is aged during almost two years in 20HL Allier and Slavonia casks, plus a prolonged time in the bottle.

Alcohol: 14,00 % vol.

Sugar: 1,90 G/L

Acidity: 6,09 G/L

Characteristics: It has a deep ruby red colour, the nose reveals notes of black pepper, fresh cherry, and red berries (blackberries, red currant) with hints of balsamic (mint, rosemary). The palate is fruity and balanced with ripe berries and delicate licorice and savoury notes. The finishing is long and juicy with a good balance between sweetness and savouriness.

Pairing: Braised meat dishes, game and elaborated spicy meat dishes. Traditional roast turkey (stuffed). International cuisine suggestions: Indian tandoori and Chinese duck breast.

Bottles produced:
6.300 + 25 magnums