

MASSIMAGO

Duca Fedele Valpolicella DOC 2024

"A wine rich in personality, with an inviting character. Duca Fedele is our reinterpretation of Valpolicella DOC, in a fresh and modern key. A bright and territorial interpretation that make it a current wine, a go-to companion for all seasons".

Wine: dry red wine
Certification: organic
Grapes: Corvina, Corvinone, Rondinella
Soil type: limestone
Altitude: 100 to 400 mt.
Density: 7000 plants/hectare
Training System: Guyot, pergola veronese.

Vinification:
The grapes are hand harvested, gently de-stemmed and crushed. The fresh grapes undergo a steel vat maceration for a few days. The fermentation is made in the same vats. The aging process starts with a few months in stainless steel and follow in the bottles during 6 months.

Characteristics:
it shows with a light-medium deep ruby red colour with lighter rims. The nose is rich in aromas from peppery (black and white pepper) to strawberries and candy zesty oranges. Balsamic hints are also perceivable. The palate is fresh and lightly peppery, inviting to a generous drinkability.

Pairing: very versatile, it is a food friendly wine. Particulary interesting when 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: Fanco Chiani's "Italian Facebook". From an idea of Camilla Rossi Chauvenet and Franco Chiani.

Alcohol: 12,00 % vol.
Sugar: 3,1 G/L

Produced bottles: 18.000

