



TERRESTORIA



## MARCHESA MARIABELLA MASSIMAGO

Bright red ruby color matched by intense notes of red cherry and red berries on the nose with hints of balsamic, herbal aromas such as thyme and mint. Fresh red fruit flavors follow on the palate, along with plum and cloves. Beautiful balance between savory and sweet notes. Soft tannins.

GRAPE VARIETIES: Corvina; Corvinone; Rondinella.

APPELLATION: Ripasso Superiore DOC

VINEYARDS: Guyot-trained vines at 180 m.s.l.; 5000 plants per hectare.

EXPOSURE: North-South orientation of vine rows optimize canopy exposure throughout the day.

SOIL: Massimago estate (Mezzane di Sotto) – Marly/clay soil

VITICULTURE: Organic

FRUIT COLLECTION: Harvested by hand

WINEMAKING: Grapes are selected by hand and undergo prolonged skin maceration in steel tanks. After several months of *élevage* in the same vessels, Amarone dried grapes are added to the base wine. A second fermentation then takes place and the alcohol content rises as does the structure and complexity of the wine. 12 months of further aging in french tonneaux required before bottling.

PRODUCTION: 18,000 bottles

PROPRIETOR: Camilla Chauvenet Rossi

UTAH DABC STATUS: Special Order \ SKU 900090