

MDM
MAI DIRE MAI



AMARONE DELLA VALPOLICELLA

CONTROLLED AND GUARANTEED DESIGNATION OF ORIGIN (DOCG)
2012

VINIFICATION

The grapes are hand-picked and carefully selected and then placed in crates to dry for 4 months to achieve a higher sugar concentration. After pressing, pre-fermentation cold maceration is performed, whereas malolactic fermentation takes place in steel vats at a controlled temperature of 22-26°C for 40 days. Ageing takes place in French oak casks (70% barrels of 225 litres and 30% in barrels of 500 litres, all new barrels) for 24 months.

TASTING NOTES

A highly concentrated wine with great structure, elegance and strength. Still young but with great personality. The nose reveals intense aromas of autumn leaves, morello cherry, cedar wood, cocoa and hints of leather. The palate is warm and rich, enveloping and complex, with notes of ripe black fruit, cloves, dark chocolate and mocha. A highly complex and fresh-tasting wine owing to its notable acidity. The tannins are decisive yet elegant with a charming and lingering finish.

VINTAGE 2012

2012 was a very interesting year. The heat and the dryness ensured that the grapes arrived at harvest in the best condition and the months of October and November were mild and dry and thus created the best possible conditions for the appassimento process to take place. Amarone della Valpolicella 2012 has a high degree of softness with non-aggressive tannins, hints of ripe black fruit with hints of jam and floral. It is a powerful wine but at the same time complex and elegant.

MAI DIRE MAI is born out of the coming together of the time-honoured experience of the Pasqua family and the exceptional *terroir* of the Montevegro vineyard: the 23-hectare vineyard is situated on the top of a hill at an altitude of 350 metres between Val d'Illassi and Val di Mezzane, the soil of which is basalt and calcareous in origin, ensuring an optimal mineral content. An iconic line characterised by its elegance, complexity and unique palate.



Origin
Montevegro
vineyard

Grapes/Blend
Corvina 65%
Corvinone 15%
Rondinella 10%
Oseleta 10%

Ageing
24 months

Alcohol by Volume
16.7%

pH
3.50
Total acidity
6.5 g/l

Residual sugar
4.50 g/l



Awards

Gambero Rosso – **3 bicchieri**
Guida Luca Maroni 2020 – **93 punti**
Mundus Vini – **Gold Medal**
Jancis Robinson – **16.5 points**