

MDM
MAI DIRE MAI



AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
2013

WINEMAKING

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.

HARVEST / 2013

Characterized by a long but not very cold winter. Spring was rainy, with temperatures below the seasonal average. However, the hot summer and good temperature ranges, especially in September, led to the harvest of healthy grapes with an intense flavour profile. These conditions contributed to the creation high quality wines, featuring a good balance between fruity, polyphenolic and acidic components. A good deal of tannins and the freshness suggest a particularly long-lived vintage, capable of offering interesting developments during ageing.

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.



Geographic area
Montevegro vineyard
Val d'Illassi

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

Ageing
24 months

Alcohol by volume
16.50%

PH
3.50
Total acidity
6.4 g/l

Residual sugar
2.23 /l



Awards

Luca Maroni 2021 – **93 punti**
Gambero Rosso 2021 – **3 bicchieri**
James Suckling – **91 points**
Merano Wine Festival – **Gold**
Doctor Wine 2021 – **93 punti**
Wine Spectator – **91 points**