

MDM
MAI DIRE MAI



VALPOLICELLA SUPERIORE

CONTROLLED DESIGNATION OF ORIGIN (DOC)
2015

VINIFICATION

The grapes are hand picked with careful selection. Following gentle pressing, fermentation takes place at controlled temperatures between 22-26°C. The next step is ageing in French oak 500-litre casks and 225-litre barrels (mainly new or second-use) for 18 months.

TASTING NOTES

This is a wine to be discovered and that reveals itself gradually; austere on the first sip but then all its power and personality comes to the fore. Intense and complex, elegant and ethereal. On the nose, it offers overtones of tobacco, cedar wood, autumn leaves and balsamic notes. On the palate, it is warm and intense with morello cherry, clove and coffee aromas, very fine and rounded tannins. Decisive, with high acidity and a long, enduring finish with spicy notes.

HARVEST / 2015

A year characterized by extremely high temperatures and low rainfall during the growing season, factors that contributed to protecting the vines from pathogens. The high temperatures of July and August did not slow down the maturation of the grapes, which occurred earlier than usual.

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'Illasi 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
Val d'Illasi

Alcohol by Volume

15%



Grapes/Blend

Corvina 50%
Corvinone 30%
Rondinella 10%
Oseleta 10%

pH

3.35

Awards

Luca Maroni 2021 - 91 points

Total acidity

5.70 g/l

Ageing

18 months

Residual sugar

3.7 g/l