

**MDM**  
MAI DIRE MAI



## VALPOLICELLA SUPERIORE

CONTROLLED DESIGNATION OF ORIGIN (DOC)  
2013

### 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 / 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 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'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.



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**Origin**  
Montevegro vineyard  
Val d'Illasi

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**Alcohol by Volume**  
15%



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Robert Parker - **91 points**  
Jancis Robinson - **17 points**

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**Grapes/Blend**  
Corvina 50%  
Corvinone 30%  
Rondinella 10%  
Oseleta 10%

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**pH**  
3.35  
**Total acidity**  
6 g/l

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**Ageing**  
18 months

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**Residual sugar**  
3.7 g/l