

MDM
MAI DIRE MAI



AMARONE DELLA VALPOLICELLA

CONTROLLED AND GUARANTEED DESIGNATION OF ORIGIN (DOCG)
2011

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.

HARVEST / 2011

Characterised by a very rainy winter, with temperatures in line with the seasonal averages. In the spring, the exceptionally dry weather and temperatures above average contributed to early flowering. June and July were very rainy, by contrast to August, which was dry with high temperatures. All these weather conditions ensured the excellent health and quality of the grapes. The grape harvest started very early, continued with the almost complete lack of rainfall and major fluctuations in temperature between day and night.

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
Montenegro
vineyard

Alcohol by Volume
16.5%

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

pH
3.44

Total acidity
6.7 g/l

Ageing
24 months

Residual sugar
4.7 g/l



Awards
2011

Concours Mondial de Bruxelles 2019- **Grand Gold Medal - Revelation Italy**
Gambero Rosso 2019 - **tre bicchieri**
Wine Enthusiast Best of 2018 - **92 points**
Jancis Robinson 2018 - **17++**
James Suckling 2018 - **93 points**
DoctorWine 2019 - **95 punti e faccino**