

**MDM**  
MAI DIRE MAI



## AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
2015

### VINIFICATION

The grapes are hand-picked and carefully selected, then dried in crates for 4 months to obtain a higher sugar concentration. After pressing, a cold pre-fermentation maceration is carried out, while malolactic fermentation takes place in steel at a controlled temperature of 22-25°C for 40 days. Ageing in French oak barrels (70% in 225-litre barriques and 30% in 500-litre tonneaux, exclusively new wood) lasts 24 months.

### TASTING NOTES

A wine of great concentration, structure, elegance and power. Still young but with great personality. The nose reveals intense aromas of underbrush, 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 wine of remarkable complexity and freshness, also due to its notable acidity. The tannins are firm yet elegant with a charming and persistent finish.

### HARVEST / 2015

The year 2015 was characterised by climatic extremes (temperatures, solar radiation) which subjected the vines to considerable stress. The winter passed with high temperatures and the following months, albeit with frequent alternations, marked twenty-year records in maximum values, in particular for the month of July. With regard to rainfall, above average rainfall was recorded in the very first months of the year, only to have a severe shortage in April. The following months, especially July, also remained below average.

**MAI DIRE MAI** is born out of the encounter 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 the Val d'Illassi and the Val di Mezzane, characterised by a clayey and calcareous soil in origin, ensuring optimal mineral content. An iconic line characterised by its elegance, complexity and unique palate.



**Geographic area**  
Vigneto  
Montevegro

**Alcohol by volume**  
16,5%

### Awards

The WineHunter Award 2022 - **Gold**  
James Suckling - **91 points**  
I Vini di Veronelli 2023 - **93 points**  
Annuario dei Migliori Vini Italiani 2023 Luca Maroni - **93 points**  
Gambero Rosso 2023 - **Tre Bicchieri**  
Wow! The Italian Wine Competition 2022 - **Gold Medal**

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

**Total acidity**  
6.21 g/l

**PH**  
3,65

**Aged in barrels**  
24 months

**Residual sugar**  
2.02 g/l