

**MDM**  
MAI DIRE MAI



## FEAR NO DARK

### CABERNET SAUVIGNON

INDICAZIONE GEOGRAFICA TIPICA  
2020

#### VINIFICATION

The wine comes from an iconic vineyard, in Montevegro, acclaimed by the critics for its Amarone Mai Dire Mai. The grapes are cultivated in a single parcel of 5.1 hectares, located in the most hidden part of the property, facing north-east. Shady with cool temperatures, this portion of the vineyard is exposed to the winds coming from the Lessini mountains. The grapes are hand-picked with careful selection. After a soft pressing, fermentation begins (which takes place at a controlled temperature between 20-22°C) with maceration on the skins for about 20 days. At the end of the process, the malolactic fermentation in steel tanks begins. The final step is the maturation for 16 months in 500 litre tonneaux and 225 litre barriques, both new French oak.

#### TASTING NOTES

The nose reveals fruity notes with hints of small black fruits and berries. Balsamic notes, medicinal herbs and a hint of underbrush are also perceived. On the palate, however, it is dry and soft with silky tannins and an aftertaste of strawberries and currants.

#### HARVEST / 2020

2020 was a year of great balance. The mild and dry winter was followed by cloudy and rainy spring months. The summer months recorded no extreme temperatures with a perfect water supply. The harvest, completed in the second half of October, was characterized by an optimal climate, dry and hot.

**MAI DIRE MAI** was born from the encounter between 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, whose basaltic and calcareous soil guarantees optimal minerality. An iconic line characterised by its elegance, complexity and uniqueness of taste.



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**Geographic area**  
Montevegro  
vineyard

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**Grapes/Blend**  
Cabernet Sauvignon 95%  
Oseleta 5%

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**Aged in barrels**  
16 months

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**Alcohol by volume**  
14.5%

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**PH**  
4.40

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**Total acidity**  
5.95 g/l

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**Residual sugar**  
1.5 g/l

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