



MAI DIRE MAI AMARONE DELLA VALPOLICELLA DOCG

Valpolicella, Italy

Wine Details

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, cold maceration is performed, malolactic fermentation takes place in steel vats at a controlled temperature of 22-26°C for 40 days. Aged in French oak casks (70% barrels of 225 liters and 30% in barrels of 500 liters, all new barrels) for 24 months

Vineyards / Region

Monte Vegro vineyard: the 23-hectare vineyard is situated on the top of a hill at an altitude of 350 meters between Val d'Ilasi and Val di Mezzane. Basalt and calcareous soil.

Tasting Note

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.

Food Pairing

Matured cheese, red meat, risotto with Amarone, dark chocolate.

Ratings & Awards

3 Bicchieri Gambero Rosso	2012
92 Wine Enthusiast	2012
94 Robert Parker	2011
93 James Suckling	2011
92 Wine Enthusiast	2011
3 Bicchieri Gambero Rosso	2011

Grapes/Blend

Corvina 65%
Corvinone 15%
Rondinella 10%
Oseleta 10%

Alcohol by Volume

16.5%

pH

3.50

Total acidity

6.5 g/l

Residual sugar

4.50 g/l

Winery Certifications

IFS, BRC, ISO 14001

UPC Pack Size

80-07880-70900-1 6 750 ml

