



MAI DIRE MAI VALPOLICELLA SUPERIORE

DOC

Valpolicella, Italy

Wine Details

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.

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'Illasi and Val di Mezzane. Basalt and calcareous soil.

Tasting Note

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.

Food Pairing

Hand made pasta or risotto. Red meat according to the Veronese tradition. Matured cheeses.

Origin

Vigneto Montevegro
Val d'Illasi

Alcohol by volume

15%

Grapes/Blend

Corvina 50%
Corvinone 30%
Rondinella 10%
Oseleta 10%

Acidity

6.0 g/l

PH

3.35

Ageing

18 mesi

Residual Sugar

3.7 g/l

UPC Pack Size

80-07880-70800-4 6 750 ml

Winery Certifications

IFS, BRC, ISO 14001

