


PASQUA

\$62.00

* Suggested retail price

Mai Dire Mai
 Valpolicella Superiore
 2015

 Sustainable

	Product code	14873072
	Licensee price	\$53.92
	Format	6x750ml
	Listing type	Private import
	Status	Available
	Type of product	Table Wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata (DOC)
	Region	Veneto
	Varietal(s)	Corvina 50 %
	Varietal(s)	Corvinone 30 %
	Varietal(s)	Rondinella 10 %
	Varietal(s)	Oseleta 10 %
	Alcohol percentage	15%
	Colour	Red
	Sugar content	2.52
	Closure type	CORK-Natural
	Aging vessel type	French oak 500-litre casks and 225-litre barrels (mainly new or second-use)
	Length of aging	18 months
	Total acidity	5.70 g/l
	PH	3.44

ABOUT THIS WINERY

Pasqua Wines is a historic Veronese winery, owned by the Pasqua family. Founded in 1925, the winery is recognized worldwide as a producer and ambassador of prestigious Veneto wines. Their wines are an ensemble of time, composed of yesterday, today and tomorrow. Each bottle holds history and knowledge passed down from generation to generation, combined with a glance towards the future, conveyed in their commitment to produce wines intended to with

TASTING NOTES

This is a wine to be discover 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, underbrush 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,



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enduring finish with spicy notes.

PRODUCT NOTES

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 23hectare 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.

PASQUA

PRODUCTION NOTES

A year characterized by a winter with abundant snowfalls which allowed an excellent water supply of the soil, favouring a regular and early development of the vegetative cycle. The grapes are hand picked with careful selection. Following gentle pressing, fermentation takes place at controlled temperatures between 20-22°C.

