

MAIM VALTENESI 2017

DESIGNATION of ORIGIN

Valtènesi

BLEND

Groppello Gentile 100%

SOIL STRUCTURE

Morainal gravelly with good presence of clay, foothill position exposed to the South-East.

AVERAGE AGE OF VINES

Over 40 years

TRAINING SYSTEM

Guyot

CLIMATIC TREND 2017

A year characterised by severe frost on the 17th and 18th of April, causing consistent damage, especially in the vineyards on the flat lands, while all the vineyards located on even gentle slopes were spared from the slightest repercussions in terms of quality and quantity. Southerly and south-easterly exposures better influenced by the lake's temperate climates gave proof of superior quality.

From mid-May onwards, good temperatures of up to 33°C allowed the blossoming process to recover very well and this, accompanied by regular rainfall, enabled excellent foliage development with ripening continuing perfectly through to the harvest. Yields were smaller this year but characterised by excellent energy and quality.

HARVEST

Strictly by hand.

In the early hours of the morning when the temperature of the air and grapes is cool, so as to preserve the crunchiness of the skin.

VINIFICATION

Traditional in red, with regular fermentation and prolonged maceration in contact with the skins, enabling Maim to acquire greater gustatory complexity.

REFINEMENT

100% of the wine is refined in small 228-litre old white oak barrels for about 12 months, before aging in bottles for over one year.

TASTING

COLOUR: Ruby red with bright and deep crystalline reflections.

BOUQUET: Intense violet, extra-ripe fruit, underwood and spices with balanced sensation of flint, black pepper and liquorice

FLAVOUR: Excellent balance with silky and flexible tannins which support the velvet and gentleness typical of the variety.

Extraordinarily fine texture with endless finale which reveals a superb and extremely elegant structure.

WINE PAIRING

Ideal with Parma ham, bresaola, culatello and semi-soft cheeses, foie gras escalope, feathered game on the spit.

CHEF SERGIO MEI RECOMMENDS

Adult lamb roasted with rosemary and aubergine "alla parmigiana".

