

MAIM VALTENESI 2016

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

SEASONAL WEATHER 2016

Distinguished by a sunny early spring with a sudden drop in temperature and plenty of rainfall in May and June. Flowering in perfect synchrony with the end of May with promise of a slightly late harvest. Grapes well-toned and turgid with slightly sparse but well-composed bunches. The low evening temperatures and excellent amount of light made possible the picking of perfectly ripe bunches with crunchy skin and tasty juice. Acidity and freshness are clearly evident and characterise a wine all set to last.

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”.

