

## MAIM VALTENESI 2022



### APPELLATION

Valtènesi

### BLEND

100% Groppello Gentile

### SOIL STRUCTURE

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

### AGE OF VINES & VINE TRAINING SYSTEM

Over 40 years → Guyot

### SEASONAL WEATHER 2022

The seasonal weather trend was extremely dry, with slower sprouting, a key result in avoiding the frost of the 1st week of March. The soil rich in rock fragments of the Valtènesi area provided excellent resistance to the evaporation that allowed the first moment of stress to be manifested in the 2nd week of July, coinciding with 1st day of rain, ensuring a perfect state of health and phenolic ripening.

Blooming occurred in early June with no flower loss, more complicated due to the lack of water reserves, but accomplished thanks to the frosts. Fruit setting was uneven, a symptom of a dry year.

The right veraison made it possible to harvest on 4 September, picking by making a demanding selection of well-ripened and perfectly balanced grapes. As in recent years past, harvesting by hand enhanced the expertise of manual skill, which is knowing how to pick the best of the properly ripe bunches. Excellent quality with production again reduced by 20%.

### 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 extended maceration in contact with the skins, allows Maim to acquire greater tasting complexity.

### AGEING

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

### TASTING

**COLOR:** 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

**PALATE:** 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.

### RECOMMENDATION OF CHEF SERGIO MEI

Adult lamb roasted with rosemary and eggplants "alla parmigiana"