LA MALIOSA BIANCO 2014
TOSCANA I.G.T.

IN THE VINEYARD

The vineyard, about 300 metres above sea level, was planted at the end of the '60s with a collection Italian and historic Maremman grape varieties. In the section devoted to white grapes there's a prevalence of Procanico followed by Greco piccolo and Trebbiano toscano. The cultivation method is espalier with mixed arched cane and spurred cordon pruning.
Crop care is undertaken according to biodynamic methods of viticulture with a focus on soil quality through green manure and plant mulch. The vineyard's vegetation is designed as guardians without toppings or trying to prolong leaf activity until late into the season.

The grape harvest is the most important moment in our wine making process and is achieved through a rigorous manual selection of the grapes.

IN THE CELLAR

The grapes have been pressed and fermentation begun using natural yeasts sourced locally.
During fermentation, only a regular punching down is carried out from 60 hours after placing the must in the vats. Maceration continues for four weeks, then the wine is developed in wooden barrels for about 10 months. No intervention of any kind is carried out, nor are there any oenological additives, including SO_2.

THE WINE

The total sulphur value is less than 10mg/litre.
The alcohol content is 12.50%

Tasting Notes:
A pronounced yellow, honey and very ripe fruits, saffron and cumin. Soft with a slightly bitter note. We recommended you aerate the wine for a few minutes before tasting.

Examples of food pairings:
Hot seafood appetizers, white meats, codfish. Medium-aged cheeses, stuffed desserts and tiramisù.

As no products of animal origin are used in the cellar, La Maliosa's wine is also suitabile for vegeterians and vegans.