



LA MALIOSA ROSSO 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 red grapes there's a prevalence of Ciliegliolo followed by Sangiovese. Minor grape varieties are also present. 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 48 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 SO₂.

THE WINE

The total sulphur value is less than 10mg/litre.
The alcohol content is 13%

Tasting notes: intense ruby red, red fruits, delicate tannic note. We recommended you aerate the wine for a few minutes before tasting.

Examples of food pairings:

Freshly made egg pasta with meat sauce, white and red savory meats, soft goat cheeses.

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