



## LA MALIOSA BIANCO 2015 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 of Italian and historic Maremman grape varieties. In the section devoted to white grapes there's a prevalence of Procanico followed by Greco piccolo and Ansonica. 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 attached on guardians without toppings, 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 are pressed and fermentation begins through natural local yeasts.

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 5-6 months. No intervention of any kind is carried out, nor are there any oenological additives, including SO<sub>2</sub>.

### THE WINE

The total sulphur value is less than 10mg/litre.  
The alcohol content is 13,50%

#### 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, cheeses.

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

