



LA MALIOSA ROSSO 2017 TOSCANA I.G.T.

M E T O D O C O R I N O



IN THE VINEYARD

The vineyard, between 300 and 320 m.a.s.l., was planted at the end of the '60s with a mix of Italian and historic Maremma grape varieties. In the section devoted to red grapes there's a prevalence of Ciliegiole followed by Sangiovese and minor red grape varieties such as Cannonau gris. The training system is espalier with mixed arched cane and spurred cordon pruning.

Soil and plant management are carried out according to the **Metodo Corino**, a totally vegetal-based biodynamic viticulture. Specific care is given to soil quality and vine-plant longevity, also by the use of hay mulching produced within the farm. The vines are tied to the espalier without topping and leaf activity is prolonged until late into the season.

2017 was a **vintage** characterized by a great and prolonged drought in which less than 200 mm of rain fell. In late winter, budding occurred early and was followed by significant frosts at the end of April. Summer started early and the high temperatures lasted more than 90 days reaching a maximum of over 40°C. Despite this, harvest was carried out as planned during the month of September.

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

IN THE CELLAR

The grapes are destemmed and fermentation begins through natural local yeasts. During fermentation, only a regular punching down is carried out beginning from 48 hours after placing the must in the vats. Maceration continues for four weeks, then the wine is aged in wooden barrels for about 10 months.

No intervention of any kind is carried out, nor are there any oenological additives.

THE WINE

La Maliosa Rosso is made from the selection of the best Ciliegiole grapes with a small amount of Sangiovese and Cannonau gris. The total sulfites value is less than 15mg/liter. The alcohol content is 14.5%.

Tasting Notes:

The colour is a full and intense, impenetrably ruby red. It declares its structure from the moment it hits the glass.

On the nose, it's warm and enveloping with the intense aromas typical of a Ciliegiole – marasca cherry, black cherry and plum jam flanked by a gentle balsamicity of Mediterranean scrub and a tertiary aspect concealed in the finish, which adds leather, incense and lacquer to complete the intense and balanced profile.

In the mouth, it's structured, warm, complex and surprising. It floods the palate with an ematic presence composed of mineral intensity and extractive roundness, which is already balanced and which, in turn, reacts with the wood and oxygen to produce a complex and persistent wine. The tannin is present and well refined, but never jarring. The long maceration produces an exciting and lasting dynamism over time.

Pairing Suggestions:

We suggest pairing with egg pasta with strongly flavoured sauces, including ragu; autumn soups with mushrooms and fatty meats; well-aged sheep's cheese and roasted white and red meats. It's also excellent with game, including elaborately prepared recipes, and well-aged salami. La Maliosa Rosso is a living wine in constant evolution. We suggest you take the time to enjoy its transformations and to open the wine for a few minutes before tasting.

*As no products of animal origin are used in the vineyard and in the cellar,
La Maliosa wines are also suitable for vegetarian and vegan diets.*

