



LA MALIOSA UNI 2017 TOSCANA I.G.T.

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



IN THE VINEYARD

The vineyard, about 320 m.a.s.l., was planted at the end of the '60s with a mix of Italian and historic Maremman grape varieties. In the section devoted to white grapes there's a prevalence of Procanico followed by Ansonica. 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 60 hours after placing the must in the vats. Maceration continues for four weeks, then the wine is aged in wooden barrels for about 5-6 months. No intervention of any kind is carried out, nor are there any oenological additives.

THE WINE

La Maliosa Uni is made from a selection of the best Procanico grapes and a small quantity of Ansonica grapes. The total sulphites value is less than 30 mg/litre. The alcohol content is 12,50%

Tasting Notes:

The colour is a pronounced yellow with ochre tendencies.

On the nose, sun-ripened fruits with ethereal floral notes, saffron and cumin. The tertiary aromas are complex and range from bark to incense, proposing, from time to time, surprising returns that are similar to honey and a warm summer's day.

In the mouth, it's vibrant, loaded and structured. It expresses a refined tannic side that interact with the softness. The fruity and floral overtones remind of a summer field, full of aroma and energy. The sapidity is surprising and goes on to exalt the complexity, persistence and body, offering intense emotions. Light bitter note to finish.

Pairing suggestions:

Warm seafood appetizers; fresh egg **pasta** with game sauces, baked vegetable ratatouille, salami, fried **fish** and salted codfish, white and red **meats**, fatty, grilled or baked meats and medium-aged **cheeses**. A must-try with a mouthful of cantucci and zabaione when well oxygenated and with filled **desserts** in general.

La Maliosa Uni is a living wine in constant evolution. We suggest you take the time to enjoy its transformations and combine it with all parts of the meal.

Serving temperature: a few degrees lower than room temperature.

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.

