



LA MALIOSA ROSSO 2018

TOSCANA I.G.T.

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



IN THE VINEYARDS

The vineyards, between 300 and 320 m.a.s.l., are from 10 to 60 years old, with a mix of Italian and local Maremman historical grape varieties. The training system is the espalier and pruning guyot system. The cultivation is done according to the "**Metodo Corino**", an exclusively vegetable biodynamic, with particular attention to the quality of the soil and the longevity of the plants; soil mulching with hay produced in the farm is often applied. The vegetation of the vines is arranged without topping and trying to prolong the foliar activity until late in the season.

The **2018 vintage** was plentiful with rains all year round with relative humidity that was always fairly high even in the summer. Hail events, almost always very localized, also occurred in August, September and October. The vineyard showed a certain advance in all its phenological phases, including ripening. The harvest decision was more difficult than usual: while the synthesis of the sugars arrived promptly, the phenolic maturation took a longer period. It was important to repeatedly taste the grapes in order to better understand the most propitious harvest time. The temperature changes during harvesting were very positive.

The **harvest** is a fundamental moment for our wines and it is carried out through a rigorous manual selection of the grapes.

IN THE CELLAR

The grapes were destemmed and the fermentation began through natural local yeasts; during the fermentation only periodic punching down was carried out starting from about 48 hours after placing the must in the vats. Maceration continued for 4 weeks, then the wine is aged in wooden barrels for at least 10 months. No oenological intervention or addition of additives was carried out, included the SO₂.

THE WINE

La Maliosa Rosso is made from the best selection of Cilieggiolo grapes, at least 90%, with a presence of Sangiovese and Cannonau gris grapes. Total sulfur values are less than 10 mg/liter. The alcohol content is 13%.

Tasting notes:

The **color** shows a full and intense ruby red. Good structure.

On the **nose** it is warm, with an intense typical aroma of marasca cherry, black cherry and plum jam alongside a gentle balsamic note of Mediterranean scrub.

In the **mouth** it is structured, warm, complex; the tannin is present and well refined.

Food pairings:

We suggest in combination with egg pasta, also with meat sauce; autumn soups with mushrooms and fatty meat scraps; sheep's milk cheeses with long ripening times and with both white and red roasted meats; excellent as an accompaniment to game even in elaborate recipes; well seasoned cold cuts.

Service temperature: A few degrees below 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.

