



LA MALIOSA UNI 2019 TOSCANA I.G.T.

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



IN THE VINEYARDS

The vineyards, about 30-35 years old, located in the Pitigliano area, on volcanic soil, are located at 300 m.a.s.l. The training system is the espalier with pruning. The cultivation is done according to the "**Metodo Corino**", a vegetable base biodynamic, with particular attention to BSQ (Biologic Soil Quality) and the longevity of the vines; mulching with self-produced hay is periodically applied. The vineyard vegetation is arranged without topping, trying to prolong the foliar activity until late in the season. The **2019 vintage** stood out above all for one peculiarity: the month of May was very generous with rains. The average air temperatures in May were very well below the long-term average seasonal values. June saw a rapid and significant rise in temperatures and even more so in July. The vegetation in the vineyards was vigorous. The regularity in the ripening arrived promptly; vice versa, phenolic maturity was achieved with a delay and the wait for harvest was fundamental to have complete accumulation in the bunches. The harvest days were optimal, with a good temperature range, high luminosity, no interruptions due to rain.

The **harvest** is a fundamental moment for obtaining 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. 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

Maliosa Uni is obtained from the selection of the best grapes of Procanico and a small part of Ansonica. Total sulfur values are lower than 10 mg/l and the alcohol content is 13%.

Tasting notes:

The **color** is pronounced deep yellow.

On the **nose**: ripe stone fruit, combined with ethereal floral notes, saffron and cumin. The tertiary scents are complex and range from bark to incense, offering surprising returns from time to time, close to honey and warm summer nature.

In the **mouth** it is vibrant, full and structured. It expresses a refined tannic side that interacts with softness. The fruity and floral scents give back the sensation of the summer field, full of aromas. The flavor is surprising and complex, persistence and body offer intense emotions.

Slight bitter note in the finish.

Food pairings:

We suggest combining it with hot seafood appetizers; fresh egg pasta; fried fish and cod; meats, including the red ones; medium-aged cheeses. Try it with a crumbled "cantucci" and "zabaglione", when well oxygenated and with creamy desserts.

Maliosa Uni is a living wine, in continuous evolution, we advise you to take the time to enjoy its transformations and combine it at all stages of the meal, as per local tradition.

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.

