



LA MALIOSA SATURNIA BIANCO 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 are destemmed and the fermentation begins through natural local yeasts; during the fermentation only periodic punching down was carried out starting from about 60 hours after placing the must in the vats. Maceration continued for 4 weeks, then the wine was aged in wooden barrels for about 5-6 months. No oenological intervention or addition of additives was carried out, included the SO₂.

IL VINO La Maliosa Saturnia bianco is made from a blend of Procanico and Trebbiano Toscano grapes. Total sulfur values are less than 10 mg/liter. The alcohol content is 12%.

Tasting notes:

The **color** is yellow with amber reflections.

On the **nose** it is fruity with light balsamic aromas.

In the **mouth** there are honey, very ripe fruit, local summer flora for a straightforward, fresh and balanced flavors.

Pairing suggestions:

Seafood appetizers, white meats, fatty fish. Medium aged cheeses.

La Maliosa Saturnia bianco is a living wine in constant evolution.

We suggest you take the time to enjoy its transformations.

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.

