



LA MALIOSA SATURNIA ROSSO 2019 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 **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 flourishing. The regularity in the maturation, intended as a sugar synthesis, arrived promptly; vice versa, phenolic maturity was achieved with a delay and the wait for harvest was fundamental to have complete bunches in the accumulations. 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 starting from about 60 hours after placing the must in the vats. Maceration continued for 4 weeks, then the wine is aged in wooden barrels for about 9-10 months. No oenological intervention or addition of additives was carried out.

THE WINE

La Maliosa Saturnia rosso is made from a blend of Cilieggiolo, Sangiovese and Cannonau gris grapes. The alcohol content is 13%.

Tasting notes:

Ruby red **color**.

Predominant red fruit **on the nose**.

Medium structure **in the mouth**, good persistence.

Pairing suggestions:

We recommend it for a wide range of combinations. For example: first courses with a white sauce, red meat, lamb or fresh cheeses. Ideal for an aperitif.

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.

