



LA MALIOSA STELLATA 2018

TOSCANA I.G.T.

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



IN THE VINEYARD

The vineyard, located at about 300 m.a.s.l., was planted in 2009, mainly with Sangiovese and Cannonau gris. The training system is the espalier and pruning guyot system. The cultivation is done according to the "**Metodo Corino**", an exclusively vegetal 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 are gently crushed and destemmed and the fermentation begins through natural local yeasts; during the fermentation only periodic punching down was carried out starting from about 48/60 hours after placing the must in the vats. Maceration continued for 4 weeks, then the wine was aged in wooden barrels for about 13 months. No oenological intervention or addition of additives was carried out.

THE WINE

La Maliosa Stellata is made from the the best selection of Cannonau gris grapes. The alcohol content is 14.0%.

Tasting notes:

It's a not very intense ruby red **color**. On the **nose** it reveals hints of red fruits, such as strawberry and plum, with some spicy notes. In the **mouth** it is fragrant, rather fruity. It has a fine and elegant tannin and a good structure. Good persistence.

Pairing suggestions:

Ideal wine between or after meals, even for the aperitif. It goes well with cheeses, even very seasoned. We suggest pairing also with dark chocolate and various types of desserts.

Service temperature: A few degrees below room temperature.

We recommend airing the wine for a few minutes before tasting.

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.

