



LA MALIOSA TARCONTE 2019

TOSCANA I.G.T.

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



IN THE VINEYARD

The vineyards, about 210 meters above sea level, was planted in 2009 with a prevalence of different Sangiovese biotypes on volcanic soils. The farming system is the espalier with spurred cordon pruning and "vite ad albarello" (head-trained bush vines). The main stem of the vine is than carefully pruned to produce 3-4 branches, forming a bush with a radial arrangement. 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 **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 gently crushed and destemmed fermentation carried out 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 18 months. No oenological intervention or addition of additives was carried out.

THE WINE

La Maliosa Tarconte is made from the best selection of Sangiovese grapes. Total sulphur values are less than 15 mg/litre. The alcohol content is 13,5%.

Tasting notes:

Deep garnet red **color**, complex on the **nose**, delicate hint of tannins, good persistence on the **palate**.

Pairing suggestions:

We recommend it with a flavourful red meats and game, or with aged sheep cheeses.

Service temperature:

A few degrees below room temperature.

We recommend airing the wine 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.

