



LA MALIOSA STELLATA 2019

TOSCANA I.G.T.

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



IN THE VINEYAR

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 **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 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 hours after placing the must in the vats. Maceration continued for 4 weeks, then the wine was aged in wooden barrels for about 11 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. Total sulphur values are less than 10 mg/litre. The alcohol content is 13.0%.

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.*

