



LA MALIOSA UNI 2020 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, at 300 m.a.s.l. The training system is the espalier with pruning. The cultivation is done according to the "**Metodo Corino**", a vegetal based 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 **2020 vintage** was characterized by its very high temperatures between June and September and the absence of rainfall, resulting in an extremely arid summer season. There were important differences in relation to the places of cultivation. No particular suffering was recorded in the volcanic soils, so much so that the grapes turned out to be very beautiful. The Procanico harvest began in the second week of September. The 2020 vintage was very easy as regards the defense against downy mildew, a little less for the powdery mildew. The environment, so natural and rich in biotypes, guarantees us a rare wholesomeness and originality of the productions. 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. Maceration continued for 4 weeks, then the wine was aged in wooden barrels for at least 8 months. No oenological intervention or addition of additives was carried out, including the SO₂.

THE WINE La Maliosa Uni is obtained from the selection of the best grapes of Procanico. Total sulfites value is lower than 10 mg/L and the alcohol content is 13%.

Tasting notes:

The **color** is pronounced deep yellow.

On the **nose**: ripe stone fruit, combined with ethereal floral notes, saffron and cumin. The tertiary scents are complex and range from bark to incense, offering surprising returns from time to time, close to honey and warm summer nature.

In the **mouth** it is vibrant, full and structured. It expresses a refined tannic side that interacts with softness. The fruity and floral scents give back the sensation of the summer field, full of aromas. The flavor is surprising and complex, persistence and body offer intense emotions. Slight bitter note on the finish.

Food pairings:

We suggest combining it with hot seafood appetizers; fresh egg pasta; fried fish and cod; meats, including the red ones; medium-aged cheeses. Try it with a crumbled "cantucci" and "zabaglione", when well oxygenated and with creamy desserts. Maliosa Uni is a living wine, in continuous evolution, we advise you to take the time to enjoy its transformations and combine it at all stages of the meal, as per local tradition.

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.

