



## LA MALIOSA SATURNALIA BIANCO 2020

### TOSCANA I.G.T.

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



#### IN THE VINEYAR

The vineyards, about 30-35 years old, located in the Pitigliano area, on a volcanic soil, are located at 300 m.a.s.l. 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 **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 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 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 60 hours after placing the must in the vats. Maceration continues for almost 3 weeks, including the part deriving from soft pressing of the marc, then the wine is aged in wooden barrels for about 8 months. No oenological intervention or addition of additives was carried out, included the SO<sub>2</sub>.



#### THE WINE

La Maliosa Saturnalia bianco is made from a blend of Procanico and Trebbiano Toscano grapes. Total sulfur values are less than 10 mg/liter. The alcohol content is 13,00%.

#### Tasting notes:

The **color** is yellow with amber reflections. On the **nose** it is fruity with light balsamic hints. In the **mouth** there are hints of honey, very ripe fruit, summer flora of the territory for a straightforward, fresh and balanced result.

#### Pairing suggestions:

Seafood appetizers, white meats, oily fish. Not overly aged cheeses. La Maliosa Saturnalia bianco is a living wine in constant evolution. We suggest you take the time to enjoy its transformations.

**Service 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.*