



LA MALIOSA SATURNALIA ROSSO 2020

TOSCANA I.G.T.

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



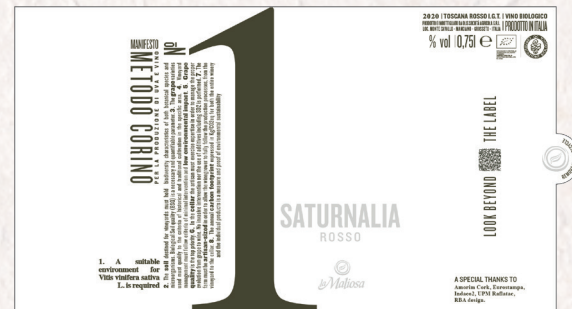
IN THE VINEYAR

The vineyards, between 300 and 320 m.a.s.l., are from 10 to 60 years old, with a mix of Italian and local Maremman historical grape varieties. The varieties are mainly Cilieggiolo and then Sangiovese populations; there are also less common red varieties such as the gray Cannonau.

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 48 hours after placing the must in the vats. Maceration continues for 4 weeks, then the wine is aged in wooden barrels for about 8 months, including the part deriving from soft pressing of the marc. No oenological intervention or addition of additives was carried out.



THE WINE

La Maliosa Saturnalia rosso is made from a blend of Cilieggiolo, Sangiovese and gray Cannonau grapes, with the addition of soft pressing wine. The alcohol content is 13%.

Tasting notes:

Ruby red **color**. Predominantly red fruit **on the nose**. Medium structure **in the mouth**, good persistence. Pleasant and mature tannin.

Pairing suggestions:

We recommend it for a wide range of combinations. For example: first courses with a white sauce, red meat, lamb or fresh cheeses. Ideal for an aperitif.

Service temperature: Recommended temperature a few degrees under the 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.