



LA MALIOSA ROSSO 2020 TOSCANA I.G.T.

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



IN THE VINEYARD

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 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 were gently crushed and destemmed, the fermentation began 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 is aged in wooden barrels for at least 12 months. No oenological intervention or addition of additives was carried out.

THE WINE

La Maliosa Rosso is made from the best selection of Cilieggiolo grapes. Total sulfur values are less than 10 mg/liter. The alcohol content is 12,5%.

Tasting notes:

The **color** shows a full and intense ruby red. Good structure. On the **nose** it is warm, with an intense typical aroma of marasca cherry, black cherry and plum jam alongside a gentle balsamic note of Mediterranean scrub. In the **mouth** it is structured, warm, complex; the tannin is present and well refined.

Pairing suggestions:

We suggest in combination with egg pasta, also with meat sauce; autumn soups with mushrooms and fatty meat scraps; sheep's milk cheeses with long ripening times and with both white and red roasted meats; excellent as an accompaniment to game even in elaborate recipes; well seasoned cold cuts.

Service temperature: A few degrees below room temperature. Consigliamo di arieggiare il vino per qualche minuto prima del suo assaggio.

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.

