



LA MALIOSA SATURNALIA BIANCO 2021 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 closed cycle regenerative agriculture, with particular attention to the quality of the soil and the longevity of the plants; soil mulching with hay produced in the farm is periodically applied. The vegetation of the vines is arranged without topping and trying to prolong the foliar activity until late in the season.

The 2021 vintage was characterized by a winter with abundant rains. In spring we witnessed slowly rising temperatures and on the 2nd of April, with the presence of buds already developed, a frost occurred which mainly affected the vineyard sections at higher altitudes.

From May a drought began with temperatures in the seasonal norms. The total absence of rain was particularly anomalous for the months of August and September, contrary to what has been historically recorded. However, thanks to the winter rains, the grapes were healthy and with optimal ripeness. The high temperatures led to a slight advance, as well as a concomitance of ripening of almost all the vines. The harvest of the Procanico and the Trebbiano toscano took place in the second week of September.

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 is carried out. Maceration continues for about 3 weeks, including the part deriving from soft pressing of the skins, then the wine is aged in wooden barrels for about 6 months. No oenological intervention or addition of additives is carried out, included the SO₂.



THE WINE

La Maliosa Saturnalia bianco is made from a blend of Procanico and Trebbiano 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: Recommended temperature is 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