



LA MALIOSA STELLATA 2017 TOSCANA I.G.T.

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



IN THE VINEYARD

The vineyard is located at about 300 meters above the sea level, was planted in 2009, mainly with Sangiovese and Cannonau gris. The training system is the espalier and pruning guyot system. The cultivation is done according to the "**Metodo Corino**", an exclusively vegetable 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 **2017 year** was one of the driest and hottest in the last decades. The sprouting was fairly early but between the 18th and the 23rd of April there were significant and unexpected spring frosts, which mainly affected the lower areas. Summer came suddenly and very early and the high temperatures persisted for more than ninety days and often with highs even over 40 C°. Sometimes the wind has helped to accentuate the already low relative humidity of the air, leading, especially during the day, to a severe vegetative stop of the vines. Due to the characteristics of the vintage, it was decided to carry out a late harvest, with grapes that had already partially dried on the vine. A certain regret for the lower productions but great satisfaction for harvesting a precious product.

The **grape harvest** is the fundamental moment in our wine making process and it's achieved through a rigorous manual selection of the grapes.

IN THE CELLAR

The grapes are 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 24 months. No oenological intervention or addition of additives was carried out.

THE WINE

Maliosa Stellata is made from the selection of the best Cannonau gris grapes (late harvest). The alcohol content is 14,0%.

Tasting notes:

The **color** is typical of the vine variety.

On the **nose** it reveals hints of red fruits, such as strawberry and plum, with some spicy notes.

In the **mouth** it is fragrant, rather fruity. It has a fine and elegant tannin and a good structure. Slightly sweet, residual sugar of 41 g/liter. Good persistence.

Pairing suggestions:

Ideal wine between or after meals, even for the aperitif. It goes well with cheeses, even very seasoned. We suggest pairing also with dark chocolate and various types of desserts.

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.

