



La Maliosa Saturnalia Rosso 2021

TOSCANA I.G.T

In the Vineyard

The vineyards, between 300 and 320 m.a.s.l., are between 15 to 60 years old, with a mix of Italian and local Maremman historical grape varieties. The training system is the espalier and Guyot pruning. The cultivation is done according to the "Metodo Corino", an exclusively vegetal closed cycle regenerative agriculture, with particular attention to the BSQ (Biologic Soil Quality) and the longevity of the vines; mulching with self-produced hay 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 in comparison to historical trends for the months of August and September. However, thanks to the winter rains, the grapes were healthy and with optimal ripeness. The high temperatures at harvest time led to a slight advance, as well as a concomitance of ripening of almost all the vine varieties.

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 destemmed and the fermentation begins through natural local yeasts. During the fermentation only periodic punching down is 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 20 months, including the part deriving from soft pressing of the pomace. No oenological intervention or addition of additives was carried out, included the SO₂.

The Wine

La Maliosa Saturnalia rosso is made from a blend of Cilieggiolo, Sangiovese and Cannonau gris grapes, with the addition of soft pressed wine. The alcohol content is 13,5%.

Service temperature

16°C - 18°C. We recommend airing the wine for a few minutes before tasting.

Tasting notes

Color ruby red with garnet reflections.

On the nose prevalence of red fruit, cherry with blackberry, withered rose, humus and black pepper notes.

In the mouth medium structure, long persistence and balanced tannins.

Good acidity and long persistence.

Pairing suggestions

We recommend it for a wide range of combinations. For example: first courses with a white or red meat sauce, grilled white meats or roasted red meats. Ideal for an aperitif. Excellent with medium-aged cheeses and cold cuts. We also recommend it with a fish soup.



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.