



LA MALIOSA SATURNALIA BIANCO 2022 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, are located in the Pitigliano area on volcanic soil at 300 m.a.s.l. The training system is the espalier with guyot pruning. 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; 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 **2022 vintage** was characterized by a drought that started in the winter months, aggravated by the anomalous temperatures above 30 degrees from the first days of May, a combination that led to the failure of many flowerings. The above average temperatures remained constant until mid-August. The rains that occurred from 20th of August until mid-September ensured a physiological recovery of the vines and an optimal maturation. The harvest of Procanico and Trebbiano took place in the second decade 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 5 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 an intense straw yellow with golden hues.

The nose is fruity of apple and plum with wildflowers, sage and marjoram notes. On the palate, a vibrant and intense acidity, medium structure and moderate tannins. Long persistence.

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.



SETTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

