



La Maliosa Saturnalia Bianco 2023

TOSCANA I.G.T

In the Vineyard

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.

IT-BIO-014
Agricoltura Italia



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA



The 2023 vintage was characterized by an anomalous amount of rain in the months of April, May and June (around 500 mm) on an almost daily basis, causing serious difficulties in the vineyard management. The season was then interrupted early due to two strong hailstorms that occurred on the 11th and the 25th of May, which seriously damaged them and led to a loss of almost 90% of production. The vines have recovered, demonstrating the good health of our ecosystem, yet production has been severely limited. The Procanico and Trebbiano harvest was carried out in the second half of September, in order to obtain a small symbolic quantity of wine to represent the vintage. The bottles produced of Saturnalia Bianco 2023 are 1386. 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 3 months, subsequently it was decanted into stainless still containers until bottling. 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 sulfite values are less than 10 mg/liter. The alcohol content is 13,50%.

Service temperature

Recommended temperature is a few degrees below room temperature.

We recommend airing the wine for a few minutes before tasting.

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.



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.