



## LA MALIOSA ROSSO 2021 TOSCANA I.G.T.

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



### 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 pruning Guyot system. 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 vines. The **Ciliegiolo** was harvested in the first 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 were gently crushed and destemmed, the fermentation began through natural local yeasts; during the fermentation only periodic punching down was carried out starting from about 48 hours. Maceration continued for 4 weeks, then the wine was aged in wooden barrels for at least 12 months. No oenological intervention or addition of additives was carried out, including the SO<sub>2</sub>.

### THE WINE

La Maliosa Rosso is made from the best selection of Ciliegiolo grapes. Total sulfites values is lower than 10 mg/liter. The alcohol content is 13%.

#### Tasting notes:

Intense ruby red **color** with garnet shades.

On the **nose** intense and ample bouquet with fruity notes of marasca cherries, dehydrated plums and currants. The floral notes refer to hints of dried rose enriched by balsamic nuances and Mediterranean scrub.

On the **palate** fresh and structured with ripe and very elegant tannins. Intense and persistent finish.

#### Pairing suggestions:

We suggest in combination with fresh egg pasta, also with meat sauce; autumn soups with mushrooms and fatty meat scraps; sheep's milk cheeses with long ripening times and with both white and red roasted meats; excellent as an accompaniment to game even in elaborate recipes; well seasoned cold cuts.

**Service temperature:** A few degrees below 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.*

