



LA MALIOSA UNI 2022 TOSCANA I.G.T.

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



IN THE VINEYARDS The vineyards, about 30-35 years old, located in the Pitigliano area, on volcanic soil, at 300 m.a.s.l. The training system is the espalier with pruning. The cultivation is done according to the "**Metodo Corino**", an exclusively vegetal closed cycle regenerative agriculture, with particular attention to BSQ (Biologic Soil Quality) and the longevity of the vines; mulching with self-produced hay is periodically applied. The vineyard vegetation is arranged without topping, 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 took place in the second decade of September

The **harvest** is a fundamental moment for obtaining 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, then the wine is aged in wooden barrels for about 7 months. No oenological intervention or addition of additives is carried out.

THE WINE La Maliosa Uni is obtained from the selection of the best grapes of Procanico. Total sulfites value is lower than 20 mg/l and the alcohol content is 12,5%.

Tasting notes:

The **color** is pronounced deep yellow.

On the **nose**: ripe stone fruit, combined with floral notes, saffron and cumin. The tertiary scents are complex and range from bark to incense, offering surprising returns from time to time, close to honey and warm summer nature.

In the **mouth** it is vibrant, full and structured. It expresses a refined tannic side that interacts with softness. The fruity and floral scents give back the sensation of the summer field. The flavor is surprising and complex, persistence and body offer intense emotions.

Slight bitter note on the finish.

Food pairings:

We suggest combining it with hot seafood appetizers; fresh egg pasta; fried fish and cod; meats, including the red ones; medium-aged cheeses. Try it with a crumbled "cantucci" and "zabaglione", when well oxygenated and with creamy desserts.

La Maliosa Uni is a living wine, in continuous evolution, we advise you to take the time to enjoy its transformations and combine it at all stages of the meal, as per local tradition.

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.

