

# La Maliosa Uni 2023

# TOSCANA I.G.T - METODO CORINO

## 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.



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 heavy hailstorms that occurred on the 11th and the 25th of May, which seriously damaged the vines and led to a loss of almost 90% of production. The vines subsequently recovered, demonstrating the good health of our ecosystem.



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 was aged in stainless steel containers for about 7 months until bottling.

No oenological intervention or addition of additives including SO2 is carried out.

### The Wine

La Maliosa Uni is made from 100% Procanico grapes.

Total sulfite values are less than 10 mg/liter. The alcohol content is 14%.

### Tasting notes

The **color** pronounced deep yellow.
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

fish. Not overly aged cheeses. La Maliosa Uni is a living wine in constant evolution.

Seafood appetizers, white meats, oily

We suggest you take your time to enjoy its transformations.

#### **Service temperature**

Recommended temperature is 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.

