



# La Maliosa Rosso 2022

TOSCANA I.G.T - METODO CORINO

## 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 counter-espalier with mixed pruning with a simple or double arch. 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 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 **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 red grape varieties took place at different times starting at the beginning of September until the third week.

The **harvest** 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 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 after placing the must in the vats. Maceration continued for 4 weeks, then the wine was aged in wooden barrels for a short period. No oenological intervention or addition of additives was carried out, including the SO2.

## The Wine

La Maliosa Rosso is made from the best selection of **Ciliegiolo** grapes. Total sulfites value is lower than 10 mg/liter. The alcohol content is 14%.

## Tasting notes

The **color** is 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; aged cheeses and with both white and red roasted meats; excellent paired well seasoned cold cuts.

1204 bottles produced

## 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.

