



# La Maliosa Tarconte 2020

## TOSCANA I.G.T - METODO CORINO

### In the Vineyard

The vineyards of about 35 years old, are located at 300 m. a. s. l. and are planted on volcanic ash soils with a tuffaceous base. 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 **2020 vintage** was characterized by very high temperatures between June and September and a lack of rainfall, resulting in an extremely dry summer season. However on volcanic soils, no particular stress was observed, and the grapes turned out to be of very high quality. The Sangiovese harvest began in mid 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 the fermentation began through natural local yeasts. During the fermentation only periodic punching down is 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 about 36 months. No oenological intervention or addition of additives was carried out including the SO<sub>2</sub>.

### The Wine

La Maliosa Tarconte is made from the best selection of **Sangiovese** grapes from volcanic soil. Total sulfites value is lower than 10 mg/liter. The alcohol content is 13,5%.

### Tasting notes

The **color** is ruby red with garnet reflections. On the **nose**, notes of ripe cherry, blackberry, and plum, along with hints of violet and withered rose, complemented by spices of clove, pepper, and nutmeg. On the **palate**, it is structured and fresh, with dense, smooth tannins.

### Pairing suggestions

Pasta with game meat ragù. Roasts of red meat, braised and slow-cooked meat. Medium and long-aged cheeses.

3616 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.

