



La Maliosa Saturnalia Bianco 2024

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 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 **2024 vintage** was characterized by a cool and rainy climate, with below-average temperatures and late ripening. Thanks to our production philosophy – which favors vines that are perfectly integrated into their environment and not subjected to invasive agronomic interventions – we were able to effectively manage the season’s climatic challenges. The resulting wines have a low alcohol content, medium structure, and a fresh, pleasant flavor profile that enhances their drinkability.

The Procanico and Trebbiano harvest was carried out in the second half 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 are gently crushed and destemmed and the fermentation begins through natural local yeast: during the fermentation only periodic punching down is carried out. The maceration lasted for 2 weeks, then the wine, including the part resulting from the soft pressing of the marc, was left in stainless steel containers for approximately 6 months until bottling. No oenological intervention or addition of additives.

The Wine

La Maliosa Saturnalia bianco is made from a blend of Procanico and Trebbiano grapes.

Total sulfite values are less than 10 mg/liter. The alcohol content is 12,00%.

Tasting notes

The **color** is intense straw yellow with orange nuances.

On the **nose** hints of yellow-fleshed fruit, white flowers and vegetal notes of sage and tea.

On the **palate** it has a medium structure and good smoothness, with a tense and fresh acidic vein. Tannicity is present but not invasive, well integrated and smooth.

Pairing suggestions

Seafood appetizers, white meats, oily fish. Not overly aged cheeses.

La Maliosa Saturnalia bianco is a living wine in constant evolution.

We suggest you take the 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.

5619 bottles
produced

