



La Maliosa Uni 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 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 **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 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.

IT-BIO-014
Agricoltura Italia



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

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.

The Wine

La Maliosa Uni is made from 100% Procanico grapes.
Total sulfite values are less than 10 mg/liter. The alcohol content is 12%.

Tasting notes

The **color** is golden with amber nuances.
The **nose** well-ripened yellow pulp fruit, floral notes of hay and orange blossom combined with spicy notes of saffron and cumin.
On the **palate**, the acidity is tense and well present, enriched by an important but perfectly integrated tannic texture.

Pairing suggestions

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

La Maliosa Uni is a living wine in constant evolution. 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.

2394 bottles
produced

