# La Maliosa Rosso 2024

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.

VIGNAIOLI INDIPENDENTI

SQNPI QUALITÀ SOSTENIBILE

SISTEMA DI QUALITÀ NAZIONALE PRODUZIONE INTEGRATA

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 were gently crushed and destemmed, the fermentation began through natural local yeasts in steiless steel vat; 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. 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. The alcohol content is 12,5%.

## 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.

**1933 bottiglie prodotte**

## 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.