



La Maliosa Saturnalia 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 espalier and guyot pruning. The cultivation is done according to the “**Metodo Corino**”, an exclusively vegetal closed cycle regenerative agriculture, with particular attention to the BSQ (Biologic Soil Quality) and the longevity of the vines; 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 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 ripening. The harvest of red grape varieties took place in 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 are destemmed and the fermentation begins 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 continues for 4 weeks, then the wine is aged in wooden barrels for about 20 months, including the part deriving from soft pressing of the pomace.

No oenological intervention or addition of additives was carried out.

The Wine

La Maliosa Saturnalia rosso is made from a blend of Cilieggiolo, Sangiovese and Grenache gris grapes, with the addition of soft pressed wine. The alcohol content is 13,5%.

Tasting notes

Color ruby red with garnet reflections.

On the nose prevalence of red fruit, cherry with blackberry, withered rose, humus and black pepper notes.

In the mouth medium structure, long persistence and balanced tannins. Good acidity and long persistence.

Pairing suggestions

We recommend it for a wide range of combinations. For example: first courses with a white or red meat sauce, grilled white meats or roasted red meats.

Ideal for an aperitif.

Excellent with medium-aged cheeses and cold cuts. We also recommend it with a fish soup.

Service temperature

16°C - 18°C. 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.

