

• Fattoria La Maliosa is a farm which spreads on about 160 hectares (160 acres) in the hilly Maremma, made of arable land, vineyards, olive groves and woods. The company's eco-sustainability has been pursued since the beginning, also through the commitment of the organic certification, obtained in 2010 by the company.



EXPERIENCES TO ENJOY AT LA MALIOSA FARM

- Unique experiences among vineyards and olive groves in the uncontaminated nature of the hilly Maremma. Routes designed ad hoc and suitable for visitors who love nature, tranquility, beauty and silence.
- For natural wine and EVO oil lovers, it is possible to book guided tours through the vineyards and olive groves, trekking, yoga trails, tastings, winery visits, picnics and personalized experiences.
- The ability to take advantage of the wide open spaces all year round, allows La Maliosa to guarantee total security and privacy in every experience offered.



Tasting of Natural Wines, walk in the vineyards and visit of the winery

WHAT TO DO

After a short walk around the estate to admire the entire property from a panoramic viewpoint and a visit to the winery. The tasting will be conducted by a company expert. The experience lasts about 1.5h.

WHAT IS INCLUDED

- The tasting includes:
- A natural red wine, a natural white wine of our production
- A selection of local cheeses accompanied by our Wildflower Honey
- A selection of Maremma cold cuts
- Sliced Tuscan bread
- Organic EVO oil of our production
- Mineral water

WHERE YOU WILL BE

- Podere Santa Francesca is the only historical building in the company, built in the 19th century. Restored in 2012, it is used as a place to stop and taste the company's products during visits to the winery
- Participants required: minimum 2 people, maximum 10.
- Price per person €45, children 0-14 free



^{*}On request a Vegan tasting is available too

Picnic among the olive trees in the heart of Tuscan Maremma

WHAT TO DO

In a walk among our olive trees you can get to know the Tuscan cultivars and learn to recognize the differences. Comfortably relaxed in the new Cabane XL, an elegant and linear hut that has as its walls the landscape that hosts it with a soft and welcoming net on the inside. The experience lasts about 1.5h.

WHAT IS INCLUDED

The tasting includes:

- Freshly pressed organic extra virgin olive oil of our production
- A selection of local cheeses accompanied by our Wildflower Honey
- A selection of Maremma cold cuts
- Sliced Tuscan bread
- Mineral water

WHERE YOU WILL BE

On Monte Cavallo at about 300 meters above sea level immersed in the 3700 olive trees of La Mailosa with a panoramic view of the Maremma hills and the Argentario.

Participants required: minimum 2 people, maximum 10

Price per person €45, children 0-14 free



^{*}On request a Vegan tasting is available too

Picnic al tramonto in StarsBOX immersi tra le vigne

Two hours before sunset you will arrive in the vineyards of La Maliosa on Monte Cavallo at about 300 meters above sea level. Here you will be able to enjoy the last hours of sun among vineyards and admire the sunset from our StarsBOX, a little wooden house with an openable roof and a comfortable double mattress inside. The view from here is breathtaking: you can admire the whole hilly Maremma, up to the coast of Argentario and Giglio Island. You will have for you and your partner a picnic basket, to taste the organic products of the company, including a bottle of natural wine, to toast the sunset in total relaxation, in an environment where privacy and security are guaranteed.

The experience lasts about 4 hours.

WHAT IS INCLUDED

The tasting includes:

- A bottle of natural wine, white or red of your choice, of our production
- A selection of local cheeses accompanied by our Wildflower Honey
- A selection of Maremma cold cuts
- Sliced Tuscan bread
- Organic EVO oil of our production
- Home baked cookies
- Mineral water



WHERE YOU WILL BE

On Monte Cavallo at about 300 meters above sea level, in our StarsBOX, nestled among the vineyards of La Maliosa with a panoramic view of the Maremma hills and the Argentario.

StarsBOX is more than a nest: it is a synthesis of shelter and travel, it is a box of dreams where you can get drunk on stars and light up with fresh dawns. It offers protection but can open up to the sky to showcase the most aesthetically pleasing things nature has to offer. "StarsBOX is an all-night fairy tale, a creative exercise in simple, childlike authenticity."

Participants required: minimum 2 people

Price per person €75

^{*}On request a Vegan tasting is available too

WINES



WHITES

*La Maliosa Saturnia bianco: this is a wine produced with Procanico and Trebbiano Toscano grapes in equal parts. The color is yellow with greenish reflections. The bouquet is fruity with light balsamic hints whereas in the mouth it is pure, fresh and balanced.

*La Maliosa UNI: this wine is obtained from the selection of the best Procanico grapes and a small part of Ansonica. The color is a pronounced yellow tending to ocher. The nose perceives heat-ripened fruit, together with ethereal floral notes, saffron and cumin. In the mouth is vibrant, loaded, structured. It expresses a refined tannic side that dialogues with softness.

REDS

*La Maliosa Saturnia Rosso: this wine is mainly obtained from a second selection of Ciliegiolo, Sangiovese and Cannonau grigio grapes. The color is ruby red whereas the nose has a prevalence of red fruit. In the mouth has a medium structure and a good persistence. Pleasant and mature tannins.

*La Maliosa Rosso: produced from a selection of the best Ciliegiolo grapes, with an occasional presence of Sangiovese and grey Cannonau. The color is a full and intense impenetrable ruby red. It declares its structure already from how it lies in the glass. To the nose it is warm and enveloping with an intense aromatic dowry typical of Ciliegiolo of marasca cherry, black cherry and plum jam together with a gentle balsamicity of Mediterranean scrub. In the mouth is structured, warm, complex and surprising. The tannins are present and well refined, but never too strident.

*La Maliosa Tarconte: this is an intense garnet red wine of intense olfactory complexity with a delicate tannic note and a good gustatory persistence. We suggest to leave the wine in the glass for many minutes in order to better appreciate its peculiarities which will continue to be released after hours and days..

*La Maliosa Stellata: a wine obtained from the selection of the best grapes of Cannonau grigio (Late Harvest). The color is a slightly intense ruby red. To the nose emerge hints of red fruit, such as strawberry and plum, as well as spicy notes reminiscent of dried oregano. In the mouth is fragrant and pretty fruity. It has a fine and elegant tannin and a good structure. Slightly sweet, residual sugar of 41g/l. Good persistence.

**By not using in the vineyard or in the cellar any product of animal origin, La Maliosa wine is also suited for those who follow a vegetarian and vegan diet.



ORGANIC EXTRA VIRGIN OLIVE OIL

*La Maliosa Aurinia: It presents a good olfactory complexity with strong vegetal hints of green olive. The type of farming is specialized in organic farming - biodynamic. The method of harvesting is manual and with facilitators in which the olives are placed in ventilated boxes kept in the shade until they reach the oil mill every evening to preserve their

integrity.

