

# Il Barbiglione

DOC TERRE DI PISA  
ROSSO  
2015



This is Usiglian del Vescovo's most representative wine, and certainly the one that best embodies the uniqueness of the grapes grown in our marine-derived sandy soils, bejewelled with seashells. Il Barbiglione is an amazingly elegant and balanced wine that leaves an enduring memory.

*"A good wine is like a good film: it lasts an instant and leaves a taste of glory on the palate; new at each sip, and as in films, born and reborn in all who taste it."*

**Federico Fellini**  
film director and screenwriter (1920-1993)



#### Assembly (approximate percentages)

Syrah 75%, Cabernet Sauvignon 15%, Merlot 10%



#### Soil type:

Sandy, of marine origins, with a marked presence of seashells.



#### Average altitude of vineyards:

255 metres a.s.l.



#### Cultivation:

The vines are trained according to the Guyot method with a density of 5000 vines per hectare, and the vineyards are entirely grassed. The yield in 2015 was approximately 4800 kg per hectare.



#### Meteorological conditions:

After a decidedly dry spring with temperatures just above the historical average, the summer temperatures were much higher than the seasonal average and rainfall was slightly greater. Wind conditions were moderate. The dry weather during harvest facilitated punctuality and precision in the harvest operations. In 2015 our Syrah grapes ripened within the expected timeline, and the various grape varieties were of excellent quality.



#### Harvest:

The grapes were hand-picked into 10 kg baskets; Syrah from September 16th-20th, Cabernet Sauvignon from September 26th - October 2nd, and Merlot from September 5th - 9th.



#### Vinification:

After careful sorting, destemming and light crushing of the grapes, alcoholic fermentation took place partly in stainless steel vats and partly in truncated conical oak barrels, followed by malolactic fermentation in cement tanks.



#### Refinement:

The wine evolved for 12 months in barriques and tonneaux, of which 1/3 were new, 1/3 were second passage and 1/3 were third passage. After resting in the bottles for 18 months Il Barbiglione was finally ready for our clients' enjoyment.



#### Tasting notes:

The wine is a vivid, complex and profound ruby red in colour, with shades of purple and notes of garnet. The bouquet is intense and intricate, with evidence of small red fruits such as blackcurrants, redcurrants and blackberries, and explicit balsamic notes of Mediterranean bush, especially helichrysum and lentisk. The marine temperament with notes of iodine is particularly distinct in this vintage, which also carries wonderful tertiary aromas of tobacco and chocolate. An extremely elegant wine whose tannins are smoothed and tamed by time and human know-how. On the palate the sensations are of elevated fruitiness and pleasant sapidity, and the finish of the wine leads us lovingly on to the next sip.

**Production manager:** Francesco Lomi  
**Consultant Oenologist:** Federico Ricci  
**First vintage produced:** 2009



USIGLIAN  
DEL VESCOVO

Usiglian del Vescovo wines are certified organic from the 2020 vintage onwards.  
[www.usigliandelvescovo.it](http://www.usigliandelvescovo.it)

ALCOHOL  
BY VOLUME:  
14%

TOTAL  
ACIDITY:  
5.4 g/l

TOTAL  
SUGARS:  
0,2 g/l