

Il Barbiglione

DOC TERRE DI PISA
ROSSO
2016



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.

"I love the light of a bottle of intelligent wine on the table during a conversation"

Pablo Neruda
poet (1904-1973)



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 in entirely grassed vineyards with a density of 5000 plants per hectare. The yield per hectare in 2016 was approximately 5000 kg.



Meteorological conditions:

After a spring with rainfall in line with seasonal values and temperatures just above the historical averages, the summer temperatures were normal with slightly reduced rainfall compared to recorded averages. There were notable fluctuations between day- and night-time temperatures and considerable ventilation. The relatively dry weather facilitated an optimal harvest. Our Syrah grapes ripened when expected in 2016, and all the grape varieties were of excellent quality.



Harvest:

The grapes were gathered manually into 10 kg baskets, Syrah from September 14th - 20th, Cabernet Sauvignon from September 23rd - October 4th, and Merlot from September 3rd - 9th.



Vinification:

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



Refinement:

The wine evolved for 14 months in barriques and tonneaux, 1/3 of which were new, 1/3 were second passage and 1/3 were third passage. After resting for 18 months in bottles Il Barbiglione finally reached our clients' glasses.



Tasting notes:

The wine is a vivid, complex and profound ruby red in colour, with shades of purple and hints of garnet. The bouquet is intense and multifaceted, with notes of blood and small red fruits, especially blackcurrants, and a prominence of Mediterranean flora, notably lentisk. This vintage has a perceptible hint of iodine, evoking a sea breeze, and tertiary aromas of leather, tobacco e chocolate. A wine of great refinement and drive, on the palate it gives strong fruity sensations and considerable sapidity, and the finish is stupefying and gratifying.

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

ALCOHOL
BY VOLUME:
14%

TOTAL
ACIDITY:
5.27 g/l

TOTAL
SUGARS:
0,3 g/l