

Il Barbiglione

DOC TERRE DI PISA
ROSSO
2017



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.

"The wine urges me on, the bewitching wine, which sets even a wise man to singing and to laughing gently and rouses him up to dance and brings forth words which were better unspoken."

Homer, poet (VII century B.C.)



Assembly (approximate percentages)

Syrah 100%



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 vines per hectare. The yield in 2017 was approximately 4300 kg per hectare.



Meteorological conditions:

The spring was very warm and dry, with half the usual seasonal rainfall, and the summer was extremely hot with three notable heatwaves and less than half the usual rainfall with considerable ventilation. The harvest period, also dry, was much earlier than usual. In 2017 our Syrah grapes ripened early and were of optimal quality.



Harvest:

The grapes were hand-picked into 10 kg baskets from August 28th-31st.



Vinification:

After careful sorting, destemming and light 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 12 months in barriques and tonneaux, 1/3 of which were new, 1/3 were second passage and 1/3 were third passage. After resting in the bottles for 18 months 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 notes of garnet. The bouquet is intense and intriguing, with a predominance of black currants, redcurrants and blackberries, and balsamic notes reminiscent of Mediterranean bush. The marine character of the wine emerges with force, and tertiary aromas of tobacco and chocolate are evident. A wine of distinction with tannins sweetened by time and human know-how. On the palate sensations of pleasant fruitiness and flavoursome spiciness. The wine has a grand finish with a final twist that leaves an enduring memory.

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



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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:
0,36 g/l