

Il Barbiglione

DOC TERRE DI PISA
ROSSO
2018



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.

"Wine is a fusion of mood and light."

Galileo Galilei
Pisan scientist (1564 - 1642)



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 2018 was approximately 4500 kg per hectare.



Meteorological conditions:

After a very rainy and quite warm spring the summer was very hot with temperature peaks of over 30° but a good day/night contrast with less rainfall than usual, and ventilation was particularly good. Syrah grapes were especially good in 2018.



Harvest:

The grapes were hand-picked into 10 kg baskets from September 8th-13th.



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 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 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 complex, with a predominance of redcurrants and blackcurrants, and considerable sensations of white pepper, cardamom and Mediterranean bush, as well as a pronounced iodised note. Tertiary aromas of tobacco, leather and chocolate are evident. A wine of great elegance with a warming tannic texture. The main flavours are fruity and spicy, and the finish is fresh and vibrant.

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:
14,5%

TOTAL
ACIDITY:
4,65 g/l

TOTAL
SUGARS:
0,1 g/l