

Il Barbiglione

DOC TERRE DI PISA
ROSSO
2019



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 believe that much happiness is in men who are born where good wines are found."

Leonardo da Vinci
tuscan genius (1452-1519)



**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 2019 was approximately 4000 kg per hectare.



**Meteorological
conditions:**

After a dry and quite warm spring, the months of May and July provided a goodly volume of rainfall. The summer was then decidedly dry, with the next significant rainfall being recorded in November. Ventilation was reasonable. In 2019 our Syrah grapes ripened within the classic timeline, and the dry period which preceded harvest facilitated optimal levels of aromaticity.



Harvest:

The grapes were hand-picked into 10 kg baskets from September 12th - 18th.



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 13 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 17 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 intense and complex bouquet is sanguine as well as fruity, with evident notes of redcurrants and blackcurrants, and considerable sensations of pepper, lentisk and Mediterranean bush in general. Its marine character is evident, and tertiary aromas of tobacco, leather and chocolate are also noticeable. This wine has a distinctive elegance with silky seductive tannins. On the palate it is strongly spiced and highly fruity, with a surprisingly fresh and captivating finish.

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:
4,54 g/l

TOTAL
SUGARS:
0,1 g/l