

Il Barbiglione

DOC TERRE DI PISA
ROSSO
ORGANIC WINE
2020



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, especially in Italy, is the poetry of earth."

Mario Soldati
writer (1906 - 1999)



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 2020 was approximately 4000 kg per hectare.



Meteorological conditions:

After a rainier than usual winter, the spring was considerably hotter and drier, although June brought a slight variation in temperature. The summer was torrid and very dry with reasonable ventilation. In 2020 our Syrah grapes ripened quite early, but the temperature changes made for an excellent accumulation of aromatic precursors.



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 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 was finally ready for our clients' glasses.



Tasting notes:

The wine is a vivid, complex and profound ruby red in colour, with shades of purple. The bouquet is intense and complex, with evident notes of red fruits, especially blackcurrants, and considerable sensations of pepper and Mediterranean bush. Its sapid mineral character is very evident, and tertiary aromas of tobacco and chocolate are also noticeable. An extremely distinctive wine, it is easy to drink but also quite complex, with discreet velvety tannins, smoothed by time and expertise. On the palate it leaves sensations of excellent spiciness and considerable fruitiness, and the finish is fresh, inviting and persistent.

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