

MilleEottantatre

INDICAZIONE GEOGRAFICA TIPICA
TOSCANA
ROSSO
2015



Il MilleEottantatre, spectacular and captivating, is the flagship wine of Usiglian del Vescovo's production. Powerful and elegant, sensational and sublime, it is unforgettable, binding with the fondest memories.

"Wine is bottled poetry."

Robert Louis Stevenson, writer (1850-1894)



Assembly (approximate percentages)

Petit Verdot 100 %



Soil type:

Sandy, of marine origins with marked presence of seashells.



Average altitude of vineyards:

250 metres a.s.l.



Cultivation:

The vines are trained according to the Guyot method in entirely grassed vineyards, with a density of 5000 vines/hectare. In 2015 the yield per hectare of Petit Verdot grapes was about 5000 kg.



Meteorological conditions:

After a very dry spring with temperatures just above historical averages, summer temperatures were well above the seasonal average with rainfall just above the average. Wind conditions were favourable. The dry spate which coincided with harvest facilitated punctuality and precision in the operations. The Petit Verdot grapes ripened to optimal quality within the typical timeline for the variety.



Harvest:

The grapes were hand-picked into 10kg baskets from October 2nd - 5th.



Vinification:

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



Refinement:

The wine evolved for about 24 months in first passage tonneaux, and after resting in the bottles for 18 months, Il MilleEottantatre was finally ready to be enjoyed by our clients.



Tasting notes:

The wine has a vivid, deep and intense ruby red colour, with hints of purple and garnet. The bouquet is complex and intense, with the distinct balsamicity of aromatic herbs like rhubarb and lentisk and small red fruits, especially blackberries. It is tantalising to pick out the note of cypress wood, and the sanguine tertiary aromas of tobacco, leather and chocolate are absolute bliss. This is a refined wine with tannins smoothed and tamed by time and human know-how. On the palate it gives a sensation of substantial body together with elegant momentum and marine sapidity. The finish is exhilarating, vibrant and protracted.

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



Usiglian del Vescovo wines are certified organic from the 2020 vintage onwards.
www.usigliandelvescovo.it

ALCOHOL
BY VOLUME:
14,5%

TOTAL
ACIDITY:
5,21 g/l

TOTAL
SUGARS:
0,48 g/l