

MilleEottantatre

INDICAZIONE GEOGRAFICA TIPICA
COSTA TOSCANA
ROSSO PETIT VERDOT

2016



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 braces hearts and readies them better for passion"

Publio Ovidio Nasone, poet (23 a.C.-18 a.C.)



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 2016 the yield per hectare of Petit Verdot grapes was about 6000 kg.



Meteorological conditions:

After a spring with close to average seasonal rainfall and temperatures slightly above average, the summer months recorded normal temperatures with slightly below average rainfall, and significant day-time/night-time temperature differences. Ventilation was considerable. The relatively dry weather during the harvest period facilitated optimal harvest operations. In 2016 the Petit Verdot grapes ripened as and when expected, and grape quality was perfect.



Harvest:

The grapes were hand-picked into 10kg baskets from 8th - 9th October.



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 served.



Tasting notes:

The colour is a very intense ruby-red with notes of purple and hints of garnet. It has an intriguing bouquet, opening onto balsamic notes before bursting into a fan of fruity and floral aromas and finishing with notes of scorched cypress wood and roasting. Marked presence of tertiary aromas of tobacco and chocolate with sanguine notes. A wine of great refinement with silky tannins, and an overpowering initial impact followed by confirmation of structure on the palate and a truly memorable finish.

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:
15%

TOTAL
ACIDITY:
5,09 g/l

TOTAL
SUGARS:
0,53g/l