

# MilleEottantatre

INDICAZIONE GEOGRAFICA TIPICA  
COSTA TOSCANA  
ROSSO PETIT VERDOT  
2017



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.

*"We are all mortal until our first kiss  
and our second glass of wine."*

**Eduardo Hughes Galeano**  
writer, journalist and essayist (1940-2015)



**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 per hectare. In 2017 the yield per hectare of Petit Verdot grapes was approximately 6000kg.



**Meteorological  
conditions:**

The spring was very warm and extremely dry, with half the average rainfall, followed by a baking summer with three significant heatwaves and less than half the normal seasonal rainfall. There was considerable wind activity. The harvest period was also dry. The Petit Verdot grapes ripened and were harvested very early compared to the expected timeline, and they were of optimal quality.



**Harvest:**

The grapes were hand-picked into 10kg baskets from 10th - 11th September.



**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 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 impenetrable ruby-red colour has notes of purple with hints of sienna. The bouquet is sweeping, with secondary aromas of balsamic aromatic herbs such as lavender and rosemary, and medicinal herbs like helichrysum and cinnamon. The tertiary aromas are also very evident with notes of roasting, tobacco and chocolate. On the palate the wine has considerable yet discreet body, with an intriguing sense of salinity chasing after fruitiness. The finish is incredibly long, assuaging all the senses. An important wine that leaves a trail of poetry behind it.

**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](http://www.usigliandelvescovo.it)

ALCOHOL  
BY VOLUME:  
**14,5%**

TOTAL  
ACIDITY:  
**5,02 g/l**

TOTAL  
SUGARS:  
**0,19 g/l**