

MilleEsettantotto

I.G.T. COSTA TOSCANA BIANCO

2022



A wine that is both traditional and innovative, whose name originates from the year in which Matilde di Canossa donated the fiefdom of Usigliano to the Bishop of Lucca.



Assembly (approximate percentages)

Chardonnay 50%, Viognier 50%



Soil type:

Sandy, of marine origins, with a marked presence of seashells.



Average altitude of vineyards:

250 metres a.s.l.



Cultivation:

The vines are trained according to the Guyot method with a density of 5000 vines per hectare, and the vineyards are entirely grassed. The yield for Chardonnay and Viognier in 2022 was approximately 5000 kg per hectare



Meteorological conditions:

2022 was a record year for temperatures and extremely prolonged drought. In fact, extreme temperatures were recorded as early as May, while rainfall suffered a 25% decrease compared to the average, with rainfall concentrated in the months of September, October and December. Fortunately, the night temperatures and windiness in our areas have allowed the vine to work rather well and manage to accumulate significant quantities of metabolites. Specifically, the Chardonnay and Viognier grapes in 2022 ripened very early.



Harvest:

Harvested by hand in 10 kg baskets. The blend is made directly by grape, in 2022 Chardonnay and Viognier were harvested in the third week of August.



Vinification:

After a scrupulous selection of the whole bunches first in the vineyard and then on a sorting belt, the bunches were softly pressed in a pneumatic press. The must, clarified exclusively with physical methods (temperature), was sent to fermentation in stainless steel vats at a controlled temperature of approximately 16°C. At the end of the alcoholic fermentation, the must was decanted into small oak barrels where the sugars ran out and the daily bâtonnage was carried out.



Refinement:

The wine evolved for approximately eight months in the same first and second passage oak barrels. Then it spent about four weeks in cocciopesto amphorae for further refinement. The wine was bottled in June. After about four months of well-deserved rest in the bottle, Il MilleEsettantotto has reached the glasses of our customers.



Tasting notes:

In the glass the wine reveals a golden yellow colour. On the nose it is intense, the tertiary notes of vanilla and coconut and flint are immediately perceived, the fruit is present above all in the guise of citrus fruits and exotic fruit. The floral character is interesting and strong, with notes of chestnut honey and acacia flowers and jasmine. The savoury and mineral character is very evident, with an excellent harmony of fresh and sweet notes combined with a notable body and a surprising tasting persistence.

Production manager: Francesco Lomi
Consultant Oenologist: Federico Ricci
First vintage produced: 2017



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

ALCOHOL BY VOLUME:
13,5%

TOTAL ACIDITY:
4,58 g/l

TOTAL SUGARS:
0,5 g/l