

# MilleEsettantotto

I.G.T. COSTA TOSCANA BIANCO

2019



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 2023 was approximately 5000 kg per hectare



**Meteorological conditions:**

After a dry and quite hot spring, the months of May and July allowed a fair amount of rain to accumulate, after which the summer continued decidedly dry and the first useful rainfall was recorded in November. Ventilation was decent. Specifically, the Chardonnay and Viognier grapes in 2019 ripened in a fairly "classic" era and the drought in the period close to the harvest allowed excellent levels of aroma to be achieved.



**Harvest:**

Harvested by hand in 10 kg baskets. The blend is made directly by grape. In 2019 Chardonnay and Viognier were harvested in the first week of September.



**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 around 16°C. At the end of the alcoholic fermentation the must was decanted into small oak barrels, where it finished the sugars and we moved on to daily bâtonnage.



**Refinement:**

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



**Tasting notes:**

In the glass the wine reveals an intense golden yellow colour with still light green nuances. The nose is intense, with tertiary notes of gunmetal and flint, and with ripe fruit in the foreground. Also noteworthy are the floral nuances with notes of chestnut honey and acacia flowers. 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](http://www.usigliandelvescovo.it)

ALCOHOL BY VOLUME:  
14%

TOTAL ACIDITY:  
5,02 g/l

TOTAL SUGARS:  
0,2 g/l