

VINSANTO DEL CHIANTI
Occhio di Pernice
 (EYE OF THE PARTRIDGE)

DENOMINAZIONE DI
 ORIGINE CONTROLLATA

2015



Sweet cuddle by Usiglian del Vescovo, a true liquid poetry. A classic wine that expresses incredible complexity, with a truly surprising pairing possibility. Thanks to its freshness it manages to have a remarkable taste balance.



Assembly (approximate percentages)

Sangiovese 65%, Trebbiano 15%, Malvasia 10%, Santa Colombana 10%



Soil type:

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



Average altitude of vineyards:

240 metres a.s.l.



Cultivation:

The vines are trained in Guyot, with a density of 5000 vines per hectare. The average grape yield of the varieties being blended per hectare in 2015 was approximately 60 quintals.



Meteorological conditions:

After a decidedly dry spring and with temperatures just above historical values, the summer months recorded temperatures well above the seasonal average and slightly higher rainfall. The dry harvest period allowed the harvesting operations to be carried out in a punctual and precise manner. The ventilation was remarkable.



Harvest:

Harvested by hand in 10 kg baskets. The grapes used for blending in 2015 were harvested on September 25th.



Vinification:

After a careful selection of the bunches during the harvesting phase, they are placed to dry on racks in an old barn, where they dry with daily checks for approximately 3 months. Subsequently, a soft pressing is carried out using a vertical press. This results in a thick must which is sent to ferment in the casks.



Refinement:

The process is carried out by the native yeast called "Mother", which carries out a slow fermentation of 5 years. The refinement then continues until natural stability is achieved, the wine is then decanted in steel, and then bottled without clarification or filtration.



Tasting notes:

Upon visual analysis, the colour of the wine appears amber with garnet and coppery reflections. The nose is incredibly complex with evidence of plums, figs and dried apricots, followed by clear hints of walnut husk and chocolate. On the palate it is balanced, very spicy and with pleasant citrus notes of candied orange and citron. The finish is exciting and with a very long tasting persistence.

Production manager: Francesco Lomi
Consultant Oenologist: Federico Ricci
First vintage produced: 2011



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

ALCOHOL BY VOLUME:
15,5%

TOTAL ACIDITY:
5,6 g/l

TOTAL SUGARS:
202 g/l