

# *Il Barbiglione*

DOC TERRE DI PISA ROSSO



*This wine is created to satisfy your senses and it is made by our finest grapes of Syrah, which expresses its best thanks to our sandy soil. This wine is our most appropriate book to tell Usiglian del Vescovo's story and terroir.*

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**GRAPE VARIETY:** Syrah with small percentage of Cabernet Sauvignon and Merlot

**SOIL:** Light-coloured, dry, shallow, sandy soil (80-90 %) with the presence of clay (5-10 %), limo (0,5 %) and fossils

**DENSITY OF PLANTING:** 5.000 plants per hectare

**TRAINING SYSTEM:** spurred cordon planked at 80 cm from the ground

**PRODUCTION PER HECTARE:** 50 quintals

## VINIFICATION

The hand-picked grapes are put inside 200 kg-bins and taken to the cellar to be destemmed, selected on the vibrating selection tray and crushed. Depending on the vintage year, a 15-20 days maceration follows, characterized by several pumping over at a temperature of 29°C. The malolactic fermentation is done in cement tanks, then the wine undergoes a first 12-month blending inside barriques and casks before a final 12-month bottle-ageing.

## TASTING NOTES

Intense colour with a hint of violet. In the nose it is quite intense and complex with strong notes of red fruits such as blackberry, currant and blueberry. On first taste the wine is captivating, leading to an intriguing tannic explosion. Quite persistent as well as surprisingly fresh finish.

## FOOD PAIRING

It can perfectly accompany red meat, game and aged cheese dishes. Its flowery, fruity, intense bouquet combined with its freshness, make this wine the ideal match also with spicy dishes (curry, turmeric, chili) as well as to "Thai", "Cantonese" or "Indian" specialties.