

Milleottantatre

IGT TOSCANA ROSSO



In the period bridging the Early and High Middle Ages, the wine for holy mass was consumed not only by the officiating priest, but by the followers as well. To enable the celebration of mass at Usigliano, the Bishop of Lucca ordered that the vines should be planted in the Court of Usigliano after 1078. 1083 was presumably the year when Usiglian del Vescovo became independent through its wine production. To commemorate this desire for independence in the utmost respect of the spirit of that time, we have used the date 1083 to name our wine and we have connected emotionally with our desire to pay homage to a land as old as it is unique.

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GRAPE VARIETY: Petit Verdot

SOIL: sandy (90%) with traces of clay (5%), silt (0-5%) and fossils, dry and light in colour

VINE DENSITY: 5,000 plants per hectare

TRAINING SYSTEM: spurred cordon trained 80 cm from the ground

VINIFICATION

The grapes are hand-picked, placed in 200 Kg bins and transported to the cellar where they are de-stemmed and selected on a vibrating belt and then pressed. Alcoholic fermentation takes place in truncated cone-shaped oak vats, with 15-20 days maceration depending on the vintage and frequent pumping over. Malolactic fermentation takes place in cement tanks. The wine is left to age in new tonneaux for 24 months. This is followed by a final ageing of 18 months in the bottle.

TASTING NOTES

Dark ruby in colour with purple highlights. Very rich on the nose, balsamic and complex, with aromas of blackberries and bilberries and with the long ageing process giving underlying notes of coffee, chocolate and spices. Initially warm and enveloping on the palate with a solid tannic structure and a long and a pleasant fruity finish.

FOOD PAIRING

Excellent with hard cheese, game sauces, stewed red meats, pan-cooked game and jugged wild boar. Its complexity and uniqueness make it exceptional as a “meditation wine”.