

# MilleEsettantotto

IGT COSTA TOSCANA BIANCO



Matilde di Canossa donated the fief of Usigliano to the Bishop of Lucca in 1078, changing its name to Usiglian del Vescovo forever. With this wine, a combination of tradition and innovation, we intend to pay tribute to that event and to the millenary history of Usiglian del Vescovo. A wine that will know how to win you over year after year with its unique character resulting from ageing in barriques and amphorae.

## VINIFICATION

MilleEsettantotto is obtained by soft pressing whole bunches of Chardonnay and Viognier. After a brief maceration of the skins, the grapes are naturally decanted and the must begins to ferment. MilleEsettantotto is aged in small oak barrels and then in cocchiopesto amphorae.

## TASTING NOTES

In the glass, MilleEsettantotto has a bright, pale-yellow colour with green shades. It has a fine and complex bouquet. In the mouth it reveals a harmony of fresh and sweet notes combined with a considerable body and persistence.

This wine is destined to remarkably evolve over time.

## PAIRINGS

Suitable for refined and spiced seafood dishes, white truffle dishes and mushroom risottos. It is also ideal with white meats.