

MilleEttantatre

IGT COSTA TOSCANA ROSSO

PETIT VERDOT



1083 was presumably the year in which Usiglian del Vescovo independently produced wine for the Catholic Mass. To commemorate this desire for independence in the utmost respect of the spirit of that period, we named our wine with that precise year, emotionally connecting it to our desire to pay homage to an ancient and unique land.

VINIFICATION

The grapes are harvested by hand and carried to the cellar, where they are destemmed, selected through a vibrating sorting table and finally crushed.

The alcoholic fermentation takes place inside truncated-conical oak vats, with a maceration of 15-20 days, depending on the vintage. The wine is refined in tonneaux and bottles until completely aged.

TASTING NOTES

Deep colour with purple shades.

Its nose is very intense, balsamic and complex, with blackberry and blueberry notes, while the long ageing determines the tertiary notes of coffee, chocolate and spices. On the palate it has a warm and enveloping entrance with an impressive tannic structure.

Very persistent finish with a pleasant fruitiness.

PAIRINGS

Excellent with hard cheeses, sauces made with game, stewed red meats, pan-cooked wild game, stewed wild boar. Its complexity and uniqueness make it ideal also as a “meditation” wine.