

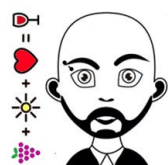
RASSEGNA STAMPA



USIGLIAN DEL VESCOVO

GENNAIO - SETTEMBRE
2025

**RASSEGNE STAMPA
ITALIANE**



Le Cantine da non perdere al Vinitaly 2025 e tutte le info utili per la fiera del vino a Verona dal 6 al 9 aprile



Vinitaly 2025 – La mia selezione delle Cantine da non perdere al Vinitaly 2025, i Focus territoriali consigliati, le mie masterclass, le occasioni di confronto e le info utili per la Fiera del vino più grande al mondo, a Verona dal 6 al 9 aprile

Dal 6 al 9 aprile, Verona torna il **Vinitaly**! L'edizione numero 57 della **fiera internazionale dei vini e dei distillati**, che riunisce produttori, buyer, sommelier e appassionati per scoprire le ultime novità del settore, si conferma un



osservatorio privilegiato dell'enosfera. Con oltre **4.000 espositori e 130.000 visitatori**, l'evento offre un programma ricco di **degustazioni, masterclass, conferenze e opportunità di business B2B**. Non mancano, ovviamente, le novità:

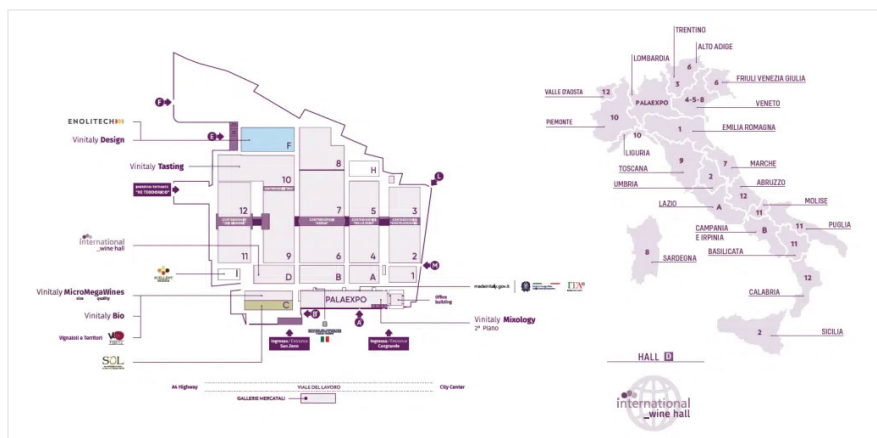
- **Sostenibilità e vini green:** più spazio ai vini biologici, biodinamici e alle innovazioni eco-friendly.
- **Vinitaly and the City:** un calendario ancora più ricco di eventi e degustazioni diffuse nel cuore di Verona.
- **Digitalizzazione e innovazione:** focus su e-commerce, blockchain e strategie digitali per il mercato vinicolo.
- **Conferenze su mercati ed export**, per approfondire le strategie di vendita globali.
- **Vinitaly International Wine Competition**, con premi per le migliori etichette.

Presente anche un'area dedicata alle bevande a base "vino" NOLO (no alcohol e low alcohol).

Da par mio, come di consueto, vi segnalo le cantine produttrici di **VINO** che ho avuto modo di recensire negli ultimi 12 mesi e che ritengo meritevoli di una visita.

LE CANTINE DA NON PERDERE A VINITALY 2025

N.B.: La lista e le coordinate degli stand sono in continuo
aggiornamento

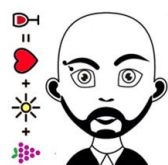


Scarica qui il pdf della selezione da stampare o consultare off-line:

<https://drive.google.com/cantine-vinitaly-2025-lista>

Toscana

Usiglian del Vescovo (Hall 9 – Stand D8)



I vini da non perdere al Vinitaly 2024, i territori, le masterclass e le info utili sulla fiera del vino italiano a Verona



Manca sempre meno alla 56ma edizione del **Vinitaly** il salone internazionale del vino e dei distillati, si svolge dal **14 al 17 aprile 2024 a Verona**. Con il Prowein che accusa due edizioni decisamente al di sotto delle aspettative e Parigi che cresce ma che ancora consolidarsi, il Vinitaly punta tutto su questa edizione dispiegando investimenti importanti dedicati alla copertura delle spese di incoming (3 milioni di euro frutto di un accordo tra Veronafiere e l'Agenzia Ice) di ben **1200 top buyers internazionali selezionati** da 65 paesi, oltre ai ca. 30.000 (da più di 140 paesi) auspicabili, visti i numeri dello scorso anno (29.600 operatori stranieri su 93.000 presenze). Operatori che hanno già fissato oltre 11.000 appuntamenti tramite l'app del Vinitaly con almeno una delle 4000 cantine presenti.



Tra le aree tematiche confermate: **Organic Hall** (area C); **International Wine Hall** (tensostruttura D), **Mixology** (primo piano Palaexpo), **Micro Mega Wines** (area C). **Enolitech** Salone Internazionale delle Tecnologie per la Produzione di Vino, Olio e Birra cresce e raggiunge i 3000mq nel padiglione F.

Colgo l'occasione per invitarvi allo stand **VDglass** (Enolitech Pad F – B5) in cui troverete i miei calici **Archè 2020** e presso il corner di **VIVANT wine** (Enolitech – Pad F – D5) dove mi troverete per delle dimostrazioni di sistemi di temperamento del vino innovativi.

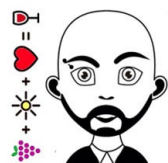
Nel sito del Vinitaly potrete trovare tutti gli eventi in fiera e gli appuntamenti collaterali e fuori salone come **Vinitaly and the City**:
www.vinitaly.com/calendario-eventi.

Da par mio, come ogni anno, mi permetto di condividere, con chi vorrà usufruirne, una **selezione di vini da non perdere al prossimo Vinitaly**. Si tratta di una “wine list” estrapolata dai migliori assaggi fatti esclusivamente dallo scorso **aprile ad oggi** (con la possibilità di inserimenti “last minute” nel caso di assaggi pre-vinitaly meritevoli di segnalazione). Il fine, come di consueto, è quello di offrire una “carta vini” dalla quale attingere per creare il proprio percorso all'interno del mare magnum delle referenze presenti in fiera. Ogni segnalazione si riferisce all'**annata attualmente in commercio** o alle annate che verranno presentate in “anteprima” al Vinitaly, ma che ho già avuto modo di degustare alle recenti anteprime o in cantina nelle ultime settimane.

LA MIA SELEZIONE DI VINI DA NON PERDERE AL VINITALY 2024

N.B.: la lista e le coordinate delle cantine selezionate sono in continuo aggiornamento.

Le coordinate sono state reperite direttamente dalla App **vinitalyplus** ma consiglio un check incrociato con sito o social dell'azienda per verificare la corretta posizione in caso di discrepanze.



Non vi nego che sarebbe un onore vedere, anche quest'anno, operatori girare per i padiglioni con la mia lista cartacea alla mano, ma per essere più sostenibili e per avere le mani libere per i calici potete tranquillamente scaricare qui il pdf della selezione completa da consultare anche offline:
drive.google.com/file/d/vinitaly2024

Toscana

“Occhio di Pernice” Vin Santo del Chianti Doc – **Usiglian del Vescovo** (Pad 9 – D8)

Come ogni anno, confido che a questi miei meri consigli seguano i **suggerimenti** che mi permetteranno di conoscere i produttori presenti in fiera che non ho ancora avuto modo di incontrare personalmente e/o dei quali non ho ancora assaggiati le produzioni.

Buon Vinitaly!

F.S.R.

#WinelsSharing

**RASSEGNE STAMPA
ESTERE**

Jancis Robinson.com

Usiglian del Vescovo, Il Ginestraio 2023 IGT Toscana

15

Chardonnay and Viognier. Certified organic (Bioagricert).

Deep straw yellow. Perfumed and a little honeyed on the nose. But much less aromatic on the palate, even a little neutral, with sour lemon notes on the finish.

(WS) 13%

Drink 2024 – 2026

Usiglian del Vescovo, Mille Settantotto 2022 IGT Costa Toscana

16

Chardonnay and Viognier aged in barrique and amphora. Certified organic (Bioagricert). Bottle number 392 of 441.

Deep, golden-tinged straw. A big, sweet, perfumed yellow-fruit nose with notes of vanilla. Less exuberant on the palate, but still quite aromatic and with sweet yellow fruit mingling with vanilla and lemon peel. Less oak would have worked better in my opinion, but this is certainly a wine that makes you sit up. (WS)

13.5%

Drink 2024 – 2027

Usiglian del Vescovo, Il Sangiosè Rosato 2023 IGT Toscana

14.5

Certified organic (Bioagricert).

Pale salmon pink. Curious nose of cherry and almonds. Medicinal sour-cherry fruit on the palate. (WS) 13%

Drink 2024 – 2025

Usiglian del Vescovo, Il Grullaio 2022 IGT Costa Toscana

16

Cabernet Sauvignon and Merlot. Certified organic (Bioagricert).

Dark ruby. Damson, sour cherry and strawberry on the nose. Juicy red fruit with rustic tannins. Easy-going and medium-bodied and with a touch of oak on the finish. (WS) 14%

Drink 2024 – 2027

Jancis Robinson.com

Usiglian del Vescovo, Mille Eottantatre Petit Verdot 2017 IGT Costa Toscana

16

Certified organic (Bioagricert).

Impenetrable dark ruby. A dose of vanilla from oak and sweet, dark forest fruit. Juicy cassis and cherry on the palate with chewy tannins. Very long and already showing signs of development. It is still fresh but would have benefited from an earlier release. (WS) 14.5%

Drink 2024 – 2028

Pisa

Usiglian del Vescovo, Il Barbiglione 2020 Terre di Pisa

15

Cabernet Sauvignon and Merlot aged in barriques.

Very dark ruby. Open-knit nose of oak and red fruit and with hints of bruised apple suggesting this is ageing fast. Soft red fruit with soft oak notes and powdery tannins. Confirms the impression on the nose that this is already progressing. Would have benefited from an earlier release. (WS) 14%

Drink 2024 – 2026

Antonio Galloni
vinous**2023 Il Ginestraio**

Reviews & Tasting Notes

☐ **91**Drinking Window
2024 - 2029*From: Unearthing Tuscan Gems: Carmignano, Montecucco and Beyond (Mar 2025)*

The 2023 Il Ginestraio is spicy and perfumed as ground ginger, sage and tangerine mix with young peaches and apricots. This is round and supple with ripe orchard fruits and a cascade of sweet spice, all neatly contrasted by a core of saline minerality. The 2023 cleans up beautifully, long yet fresh with a salty flourish and hints of sour melon. This is an equal-parts blend of Chardonnay and Viognier.

*- By Eric Guido on January 2025***2023 Il Sangiosé Rosato**

Reviews & Tasting Notes

☐ **89**Drinking Window
2024 - 2025*From: Unearthing Tuscan Gems: Carmignano, Montecucco and Beyond (Mar 2025)*

Wild strawberries, savory herbs and hints of wet stone define the 2023 Il Sangiosé Rosato. This opens with a pretty inner sweetness contrasted by saline minerals and citrusy spice, all giving way to notes of ripe green melon. This finishes crisp and citrus-intense with a pleasant tension.

*- By Eric Guido on January 2025***2022 Il Grullaio**

Reviews & Tasting Notes

☐ **91**Drinking Window
2024 - 2028*From: Unearthing Tuscan Gems: Carmignano, Montecucco and Beyond (Mar 2025)*

The 2022 Il Grullaio is floral and perfumed, cascading up with a lovely blend of roses, violets, lavender and spice. Soft and round, this flows across the palate with ease, showcasing mineral-laced wild berry fruits and blue- and purple-toned inner florals. This finishes incredibly fresh and spicy, leaving the mouth to water as hints of tart blackberry fade. This is a wild blend of Cabernet Sauvignon and Merlot.

- By Eric Guido on January 2025

Antonio Galloni
vinous**2020 Chianti Superiore**

Reviews & Tasting Notes

☐ **92**Drinking Window
2025 - 2029*From: Unearthing Tuscan Gems: Carmignano, Montecucco and Beyond (Mar 2025)*

Dark and moody in the glass, the 2020 Chianti Superiore displays steeped plums, figs, sage and a hint of camphor. This is elegant and round with cooling acidity to propel its ripe red and blue fruits as tinges of licorice and dark chocolate emerge toward the close. It tapers off classically dry yet fresh, with a resonance of lavender and spice. The 20-year-old vines that inform the Chianti Superiore are planted in sandy soils, which manifest in the wine's textural elegance.

*- By Eric Guido on January 2025***2020 Terre di Pisa Il Barbiglione**

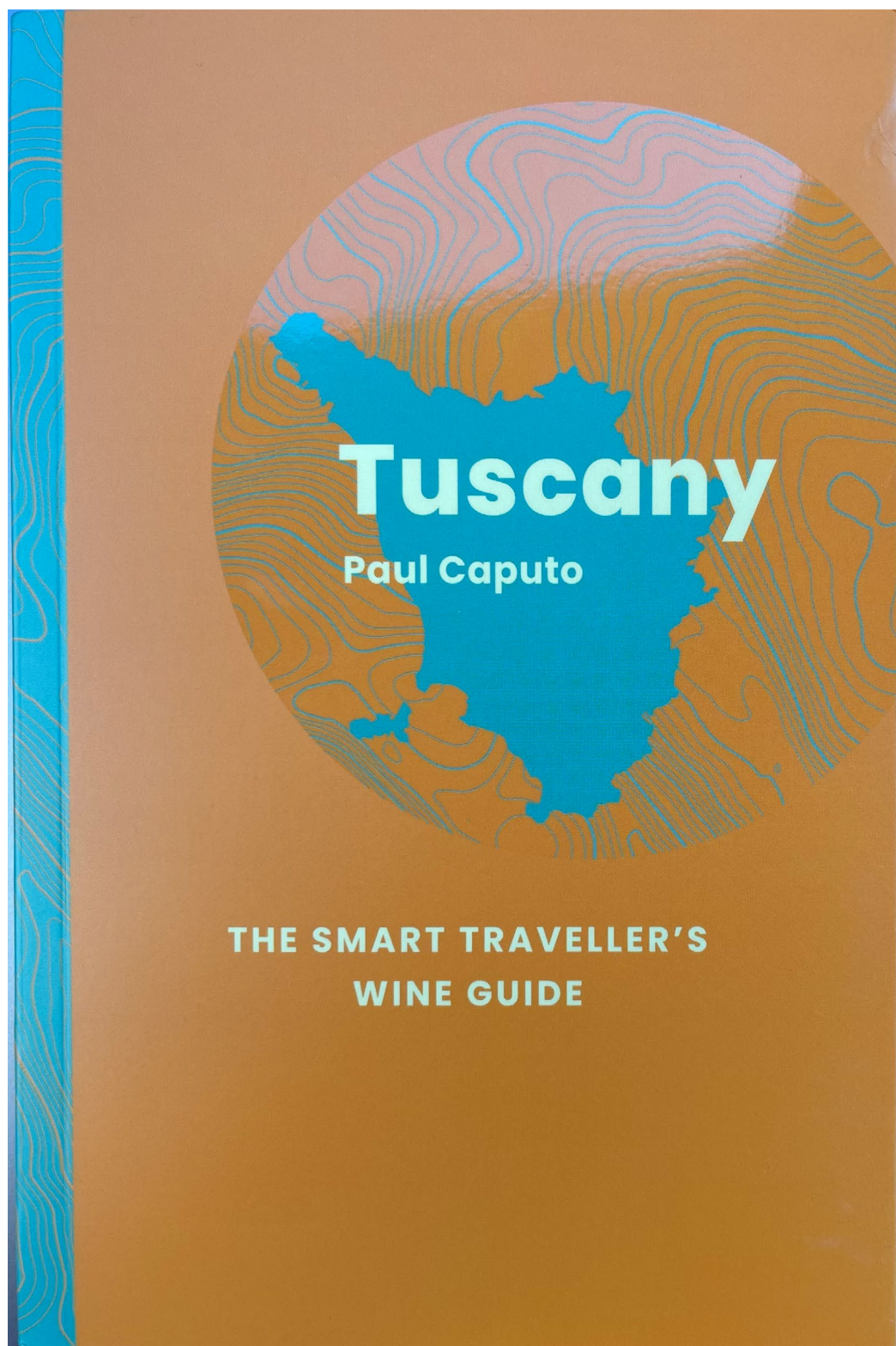
Reviews & Tasting Notes

☐ **90**Drinking Window
2026 - 2034*From: Unearthing Tuscan Gems: Carmignano, Montecucco and Beyond (Mar 2025)*

The 2020 Terre di Pisa Il Barbiglione is dark and rich in the glass, mixing plum and cherry sauce with dark chocolate and balsamic spice. This is silken in feel, displaying notable weight yet still energetic, with zesty acidity and depths of tart red and black fruits. It finishes long and spicy, with a peppery tinge and violet inner florals that persist. With just a little less oak influence on the nose, the 2020 would be much more satisfying. That said, it displays a lovely balance throughout.

- By Eric Guido on January 2025

Paul Caputo



Paul Caputo

from trusted local suppliers. Dishes reflect traditional Tuscan flavours reinterpreted, from handmade pasta, to fresh vegetables and grilled meats. In summer, meals are served in the Aione courtyard, surrounded by fragrant roses, while winter dining takes place in the warm, inviting rooms of an 18th-century villa. Adjacent to the restaurant, the Lounge Bar and Giardino del Tasso provide a relaxed setting for an aperitivo, overlooking the Sangiovese vineyards and olive groves.
dievole.it

Osteria di Passignano

Osteria di Passignano, Via Passignano 33, Loc. Badia a Passignano - 50028 - Tavarnelle Val di Pesa (FI)

Antinori's Osteria di Passignano is serenely situated between the vineyards of Chianti Classico, and is deeply connected to the historic Abbey of Passignano, a medieval monastery with a legacy in viticulture dating back over a thousand years. The restaurant sits in the shadow of this historic landmark, blending tradition with a contemporary approach to Tuscan cuisine. The menu focuses on seasonal ingredients, sourced from local producers and the surrounding countryside, with dishes designed to highlight

Where winemakers dine

In Peccioli, we love **La Dispensa**. Nora and Giacomo welcome you with a smile and you can taste Tuscan tradition within their refined, balanced and truly excellent dishes. The red wine risotto with black truffle is very popular as is the *bistecca* with grilled courgettes. There are more and more local wines on the menu too, with labels from Terre di Pisa DOC and the fruity Chianti Colline Pisane.

Francesco Lomi,
Usiglian del Vescovo, Pisa

153



vinography

Vinography Unboxed: Week of 6/29/25



Hello and welcome to this week's dig through the pile of wine samples that show up asking to be tasted. I'm pleased to bring you the latest installment of Vinography Unboxed, where I highlight some of the better bottles that have crossed my doorstep recently.

This week seems to be Italian-themed, as most of the wines below are from Italy, and the two that aren't are Italian-inspired. Those two happen to be a couple of the latest releases from **Massican**, the white-wine-only project in Napa that's now part of the Gallo family of wines. That means that proprietor and winemaker Dan Petroski gets to source grapes from anywhere Gallo grows them, giving him a wide range of options for making his wine, as well as increasing production levels. That's why you'll find both his Pinot Grigio and his Gemina wines now simply California-designated, rather than with more specific appellations. But don't let that dissuade you from buying them they're tasty as ever, and I particularly like the latest vintage of Gemina.

vinography

I've never heard of the Tuscan co-op winery **Società Usiglian del Vescovo** before, but they're in the town of Palaia, about 40 kilometers southwest of Florence. Their blend of Chardonnay and Viognier is a nice melange of the two grapes and a fitting ode to the Broom flower after which it is named.

Next up I've got a bunch of excellent-value Italian rosés to recommend to you, starting with the Kòmaros from **Garafoli**, the century-old producer in the Marche region. They make a lot of good wine, but I'm particularly fond of their rosés which are always delightful. The Kòmaros has everything you want in a rosé – crispness, fruit, texture, and refreshment.

Masseria Li Veli is perhaps one of the best-known producers in Italy's Puglia region and a standard-bearer for quality there. Things get pretty warm down in the heel of the boot, which is why you need to drink a lot of rosé. I've got three from Masseria Li Veli to recommend this week, but I think my favorite is the Torrerosé, both because of its flavor, and because, well, it's white Zinfandel, but not. In Puglia, they call it Primitivo, but it's Zinfandel for sure (or Tribidrag, if you want to be precise). It's a quintessential rosé and a steal at \$22. Masseria's Susumaniello is a rosé made from a super rare grape of the same name, and very interesting. The winery's newest rosé of Negroamaro, called Sybar is pretty good too.

We're going to finish up this week with some serious Barolos from **GD Vajra**, and from the estate that they manage **Luigi Baudana**. Of the three gorgeous Barolos from Vajra I tried this week I think my favorite is the Ravera, which bowled me over with its perfume and grace, but the Coste di Rose and Bricco delle Viole was pretty fantastic, too. The Baudana, too was exceptional, with a lovely brightness and supple structure that made it delicious now and likely to age beautifully in the future.

Notes on all these wines below.

vinography

Tasting Notes

**2023 Usiglian Del Vescovo “Il
Ginestraio” White Blend, Tuscany, Italy**

Pale gold in the glass, this wine smells of candied lemon peel, vanilla, and a hint of white peaches. In the mouth, bright lemon and peach flavors have a decent crispness to them, thanks to very good acidity.

There’s a strong vanilla note that lingers in the finish along with lemon curd. A blend of Chardonnay and Viognier. Certified organic. 13% alcohol. Score: around **8.5**. Cost: \$20.