

Il Barbiglione

DOC TERRE DI PISA ROSSO



Il Barbiglione is the name in Palaia dialect for bee-eaters, a beautiful, colourful bird that lives in lands with a lot of sand. It is a wonderful bird to watch flying over our vineyards.

A wine created to satisfy the senses, made from our finest grapes, which reach their finest expression thanks to sandy soils. This wine is the perfect witness for telling the story and the terroir of Usiglian del Vescovo.

VINIFICATION

The grapes are harvested by hand into 200 kg baskets and brought into the cellar to be destemmed, selected on the vibrating table and pressed. Depending on the vintage, the grapes then spend 15-20 days macerating. Punching down and pumping over are carried out. Malo-lactic fermentation takes place in concrete tanks. Then the wine is aged in barriques. After bottling, the wine rests in the cellar before release.

TASTING NOTES

Deep colour with purple hues. Intense, complex bouquet, with evident notes of blackberries, currants and blueberries. When first tasted, the wine seems mellow and then evolves into an intriguing tannic explosion. Persistent and surprisingly fresh finish.

PAIRINGS

Perfect with red meat, game and aged cheeses. Its intense floral and fruity bouquet, together with its freshness, makes this wine the ideal companion for spiced dishes and for special occasions.