



# USIGLIAN DEL VESCOVO





ITALY



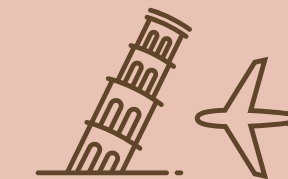
TUSCANY



LUCCA  
33 KM



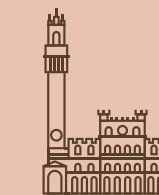
FLORENCE  
40 KM



PISA  
40 KM

Cellar

USIGLIAN DEL VESCOVO



SIENA  
50 KM



LIVORNO  
40 KM





## USIGLIAN DEL VESCOVO: ORIGINS AND HISTORY OF ITS NAME

Before the advent of Christianity, Usiglian del Vescovo, named Usigliano di Palaia, was considered a sacred place, dedicated to the God Janus, a rural divinity with two faces in a single image: the symbol of death and rebirth, the representation of natural cycles where the beginning and end coexist.

If you believe there are places that preserve the memory of an ancient energy originated from its sacredness, then this place is unquestionably its guardian.

In 1078, Matilde di Canossa, a noble and powerful Italian lady, land owner and passionate supporter of the catholic Church, donated the feud Usigliano di Palaia to the Bishop of Lucca. The feud changed its name from Usigliano di Palaia to Usiglian del Vescovo (Vescovo being the Italian word for bishop).





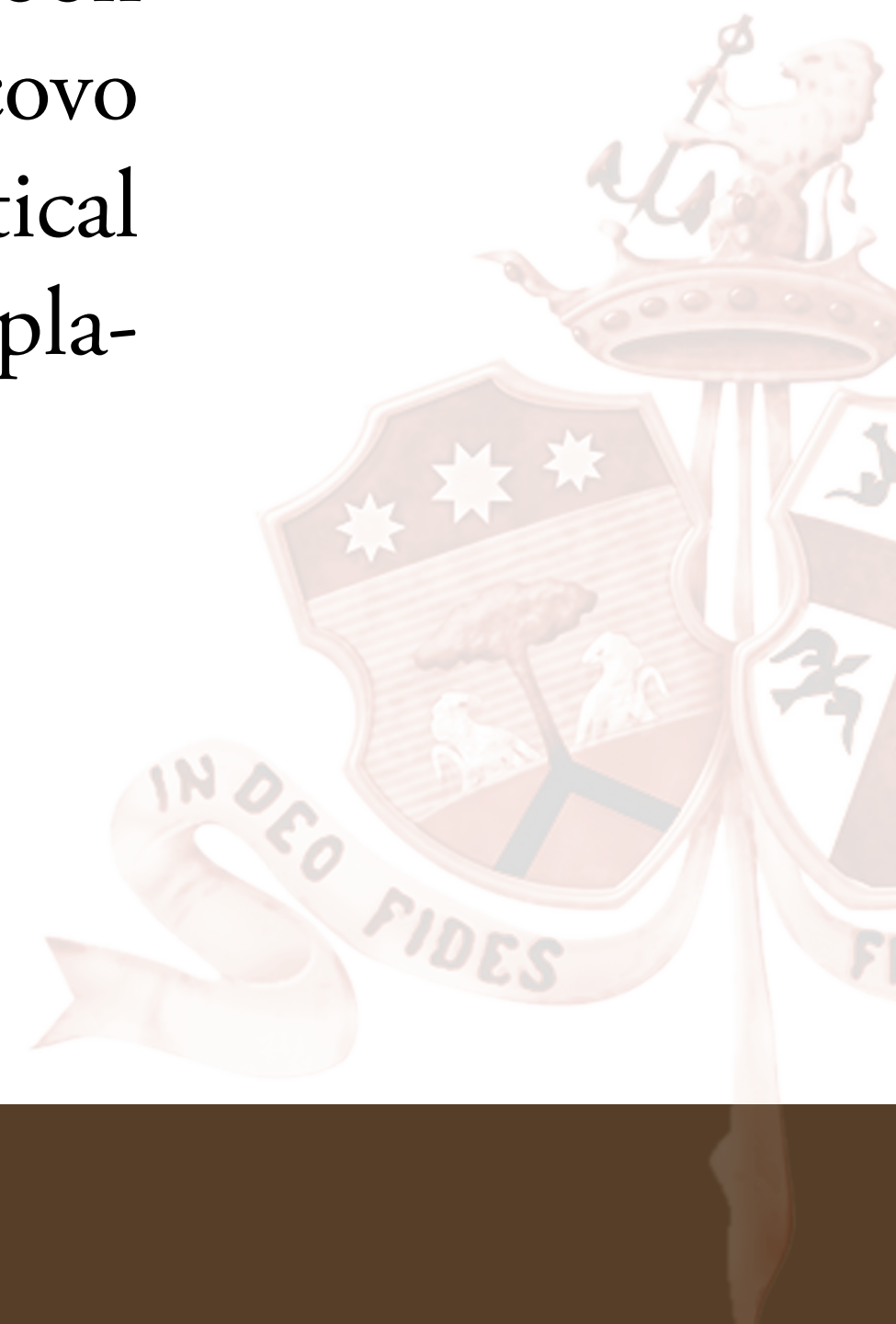


## USIGLIAN DEL VESCOVO: ORIGINS AND HISTORY OF ITS NAME

The first grape harvest took place in 1083, thanks to the Bishop of Lucca, who wanted to plant the first vineyards to make wine for the catholic Mass.

It is not a coincidence that the estate's range of wines includes two wines commemorating these two important dates: MilleEsettantotto (1078) IGT Costa Toscana Bianco and MilleEottantatre (1083) IGT Toscana Rosso.

Over time, battles between the Republic of Pisa and the Republic of Florence took place and starting from 1509 under the government of Florence, Usiglian del Vescovo was able to enjoy three centuries of peace. Having acquired economical and political stability, it enjoyed a renewed interest in arts and a taste for a rural life in contemplation of nature.







## USIGLIAN DEL VESCOVO: TODAY

Over the passing of time, Usiglian del Vescovo has always maintained and nourished its natural vocation for viticulture and agricultural production.

In 2001 the new ownership brought a breath of fresh air and new lifeblood into the estate. The combination of uncontaminated nature, historical memory and modern techniques supplied by scientific research in the field of agronomy, have made it possible to move towards a sustainable type of agriculture that protects the territory and is able to aspire to a high-quality product, characterized by all the character and energy of the place where it is born.





# USIGLIAN DEL VESCOVO

## SOULS





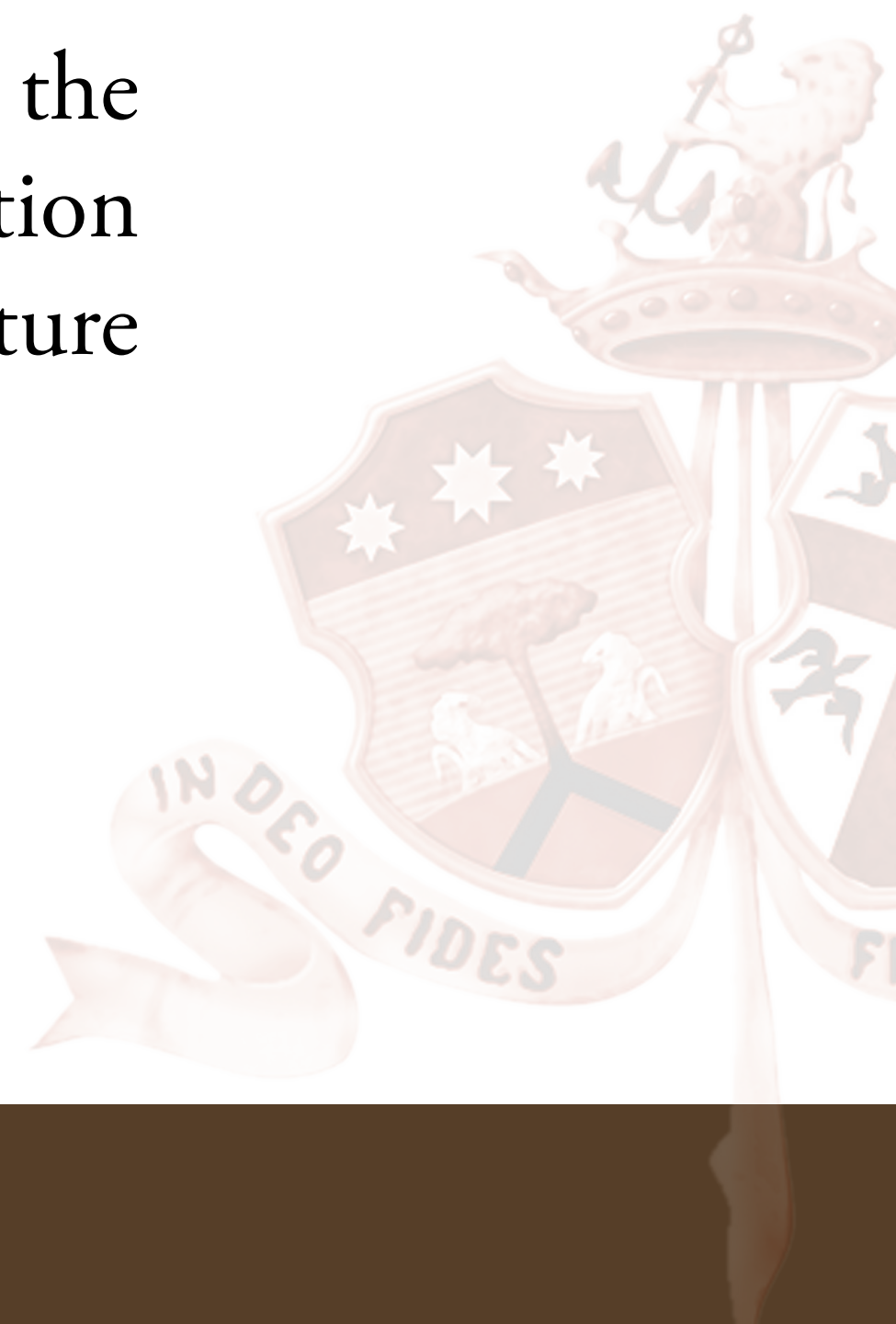


## USIGLIAN DEL VESCOVO AND ITS TERROIR

Usiglian del Vescovo lies in Palaia, in the heart of Pisa DOC winegrowing region, at about 35km from the coast and the Tyrrhenian Sea. This is an area that benefits from an environment with a particular vocation for viticulture, as demonstrated by a thousand years of history.

Usiglian del Vescovo covers an area of 160 hectares, but only 23 hectares are cultivated with vineyards and 15 with olive groves, the rest is uncontaminated wood.

The proximity to the Tuscan coast ensures an alternation of breezes and mitigates the climate, creating the ideal conditions for the grapes to ripen. Constant ventilation ensures dry and healthy grapes and hot summers are mitigated by cooler temperature ranges at night.



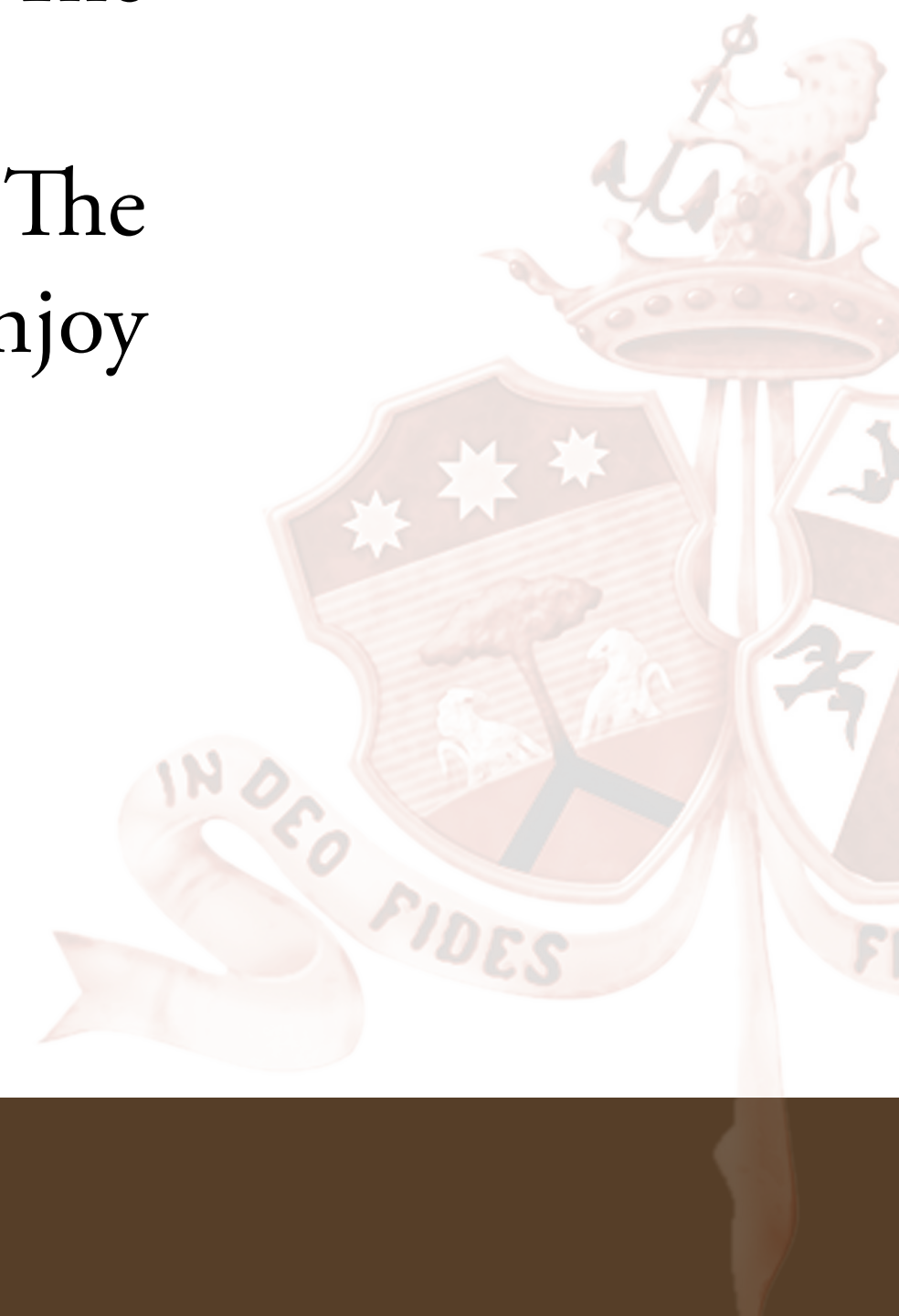




## USIGLIAN DEL VESCOVO AND ITS TERROIR

The soil of Usiglian del Vescovo is of Pliocene origin (about 5,300 millions years ago) and derives from an ancient seabed. Consequently, it is rich in fossils and has an excellent drainage capacity. Without doubt, the soil constitutes one of the strengths of Usiglian del Vescovo. Sand is present in very high percentages and the presence of marine fossils is remarkable. This type of terroir favours drainage and the porosity of the soil retains water, ensuring a sufficient quantity of water during dry periods. The vines have to work very hard to absorb these water reserves.

The wines grown in this type of soil have a pleasant and distinct mineral palate. The vineyards are distributed along a ridge at about 250 meters above sea level and enjoy different exposures, causing the vines to behave in a heterogeneous way.





## AGEING IN USIGLIAN DEL VESCOVO

Grapes are harvested in different phases, following and respecting the developing of each vineyard. The wine making process takes place separately too. Each vineyard provides a different nuance and a kaleidoscopic range of sensations. The organic and sustainable management of the vineyards and the strong vocation for viticulture of the whole area generate soils which are extremely dynamic, rich in organic substances and capable of actively contributing to the health of vineyard and the sensory qualities of the resulting wine.

Grapes are all harvested by hand and selected one by one. This is a long and laborious process, however essential to ensure the quality of the wines.





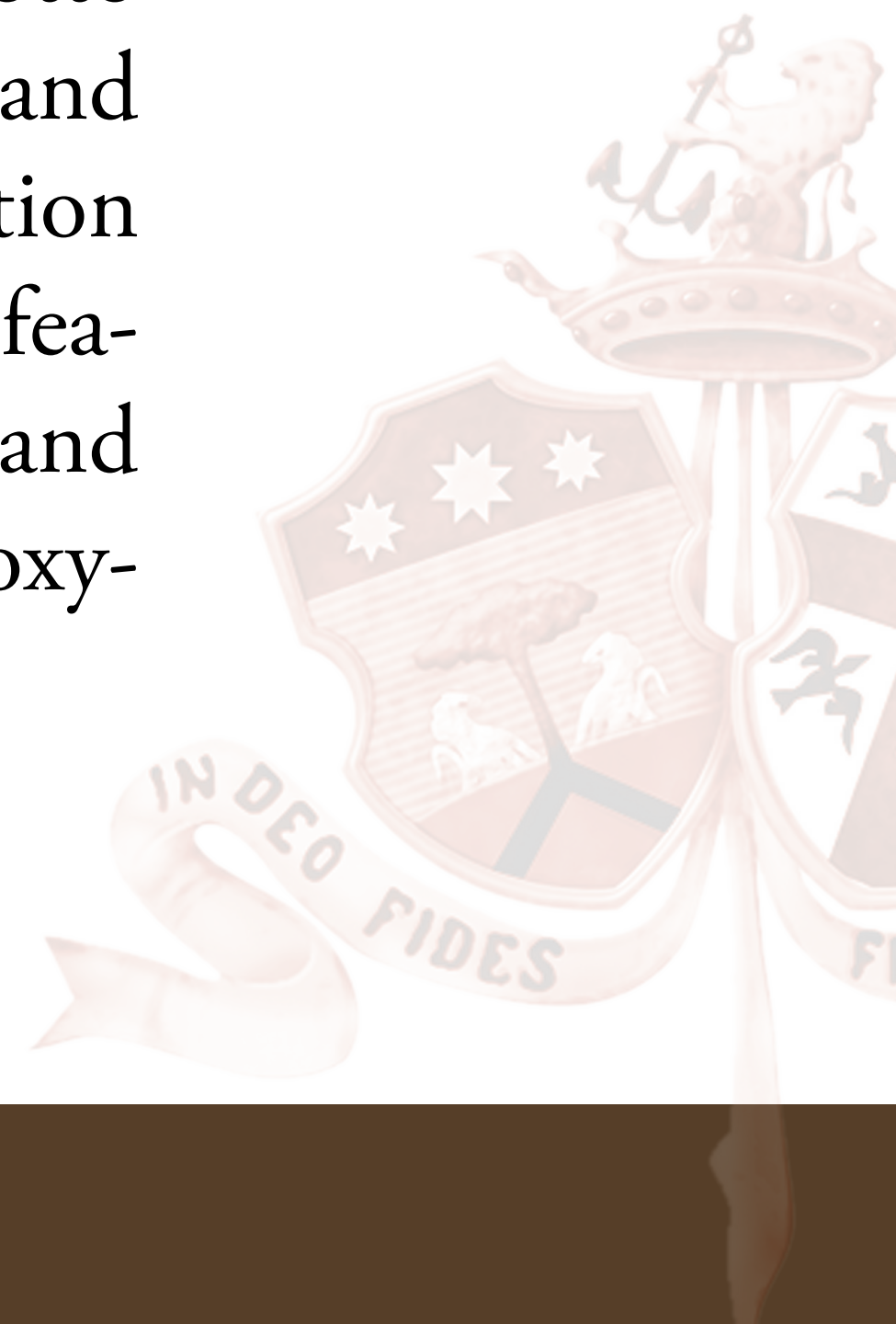


## PHILOSOPHY AND SUSTAINABILITY IN USIGLIAN DEL VESCOVO

Ageing takes place using the best method to enhance the properties of the vine grown in the specific vineyards (concrete, steel, wood and amphora).

Tradition is supplemented by advanced wine-making techniques, always aimed at preserving and not altering the end product, so that each label produced represents a spontaneous expression and reveals the multifaceted nuances of a complex terroir.

The use of «cocciopesto» amphora for the ageing of our white wine MilleEsettantotto IGT Costa Toscana Bianco has the aim to preserve the complexity, the elegance and the freshness of the grapes Viognier and Chardonnay. Grapes have the right evolution through a slow oxidation process in a container that does not change the intrinsic features of the wine. Furthermore the amphora offers a notable durability over time and an excellent resistance, it is highly bio-compatible and offers and optimal micro-oxygenation, enriching and intensifying the fragrance of the wine.







## PHILOSOPHY AND SUSTAINABILITY IN USIGLIAN DEL VESCOVO

We try to make every nuance offered by this terroir perceptible, working tirelessly every day in the vineyard, sustaining the natural harmony of the soil, a seabed rich in fossils, sand and shells dating back more than five million years.

The eye gazes out over the hilly Tuscan landscape, scattered with woods, broom and olive groves and it is astonished by the presence of sand dunes, and yellow bushes of fragrant helichrysum, typical of the Mediterranean scrub, where the bee-eater, a wonderful summer bird, hovers undisturbed after its very long journey from Africa, creating multi-coloured spirals.

This colourful environment characterized by almost surreal contrasts shows us how much nature is able to offer here. Everything that surrounds us, colours, scents and aromas is connected and leaves the imprint of its essence. We would like to extract this essence, as it is, unaltered. Our intention is to enhance the expressive variety of each vineyards and reproduce that kaleidoscopic image made up of countless variables that are revealed in our wines.



## ORGANIC CERTIFICATION

Starting from vintage 2020 all our wines will end the conversion process and will be finally organic certified.

Our organic conformity certificate number is EUP 74 VCC issued by Bioagricert





# WINES USIGLIAN DEL VESCOVO

*Il Barbiglione*  
DOC TERRE DI PISA  
ROSSO

*Chianti  
Superiore*  
DOCG



*MilleEttantatre*  
IGT TOSCANA  
ROSSO



*Mora  
del Roveto*  
IGT TOSCANA  
ROSSO

*Il Grullaio*  
IGT COSTA TOSCANA  
ROSSO



*Occhio  
di Pernice*  
DOC VIN SANTO  
DEL CHIANTI



*MilleEsettantotto*  
IGT COSTA TOSCANA  
BIANCO



*Il Ginestraio*  
IGT COSTA TOSCANA  
BIANCO



*Il Sangiosé*  
IGT COSTA TOSCANA  
SANGIOVESE ROSATO



*Il Bruvé*  
VSQ METODO CLASSICO BRUT  
ROSÉ



*Il Barbiglione*  
GRAPPA CUVÉE  
RISERVA





# EXTRA VIRGIN OIL OF OLIVE USIGLIAN DEL VESCOVO



[WWW.USIGLIANDELVESCOVO.IT](http://WWW.USIGLIANDELVESCOVO.IT)



# HAND-CRAFTED BEERS USIGLIAN DEL VESCOVO

## La Birra Del Vescovo

ITALIAN GRAPE ALE  
AL MOSTO D'UVA



Birra Chiara IGA (Italian Grape Ale) La Birra del Vescovo  
Birra Rossa IGA (Italian Grape Ale) La Birra del Vescovo





## HOW TO REACH US

**OFFICE: VIA USIGLIANO 26 – 56036 PALAIA, PISA (ITALY)**  
**GPS 43,620697/10,767581**

**PHONE: +39 0587 468000**

**GENERAL INQUIRY: [INFO@USIGLIANDELVEESCOVO.IT](mailto:INFO@USIGLIANDELVEESCOVO.IT)**

**TASTING: [DEGUSTAZIONI@USIGLIANDELVEESCOVO.IT](mailto:DEGUSTAZIONI@USIGLIANDELVEESCOVO.IT)**

**EXPORT: [EXPORT@USIGLIANDELVEESCOVO.IT](mailto:EXPORT@USIGLIANDELVEESCOVO.IT)**

