



IL PINO DI BISERNO

TOSCANA IGT ROSSO

2023

An immediate and distinctive expression of Bibbona's unique terroir. Il Pino di Biserno impresses with remarkable aromatic complexity, without sacrificing depth and elegance on the palate. Balance and finesse convey its versatility and success.

FIRST VINTAGE 2004

BLEND Predominantly Cabernet Franc, followed by Cabernet Sauvignon and Merlot, completed by a minimal quantity of Petit Verdot.

SOIL TYPE Part clay, part Bolgheri conglomerate.

VINE TRAINING SYSTEM Spurred cordon with a density of 6,500 vines/ha.

CLIMATIC CONDITIONS The winter and spring were predominantly mild; however, May and the first part of June were marked by frequent rainfall. This allowed the soil to build up valuable water reserves, essential for withstanding the dry summer temperatures, which were then managed without particular difficulty. These factors, combined with the privileged location of the vineyards, led to optimal grape ripening and confirmed a truly remarkable vintage.

HARVEST The 2023 harvest, carried out strictly during the coolest hours of the day, began in the final days of August with the picking of Merlot. It continued with Petit Verdot in mid-September, and concluded before the end of the month with Cabernet Franc and Cabernet Sauvignon.

VINIFICATION The grapes were carefully selected on the conveyor belt before destemming. Taking care to keep the different plots separate, the grapes underwent temperature-controlled alcoholic fermentation and maceration in steel tanks for 3-4 weeks at up to a maximum of 28°C. This was followed by spontaneous malolactic fermentation.

AGEING About 85% of the wine matures in French oak barriques, both new and used, while the remaining 15% is refined in stainless steel, for a total of about 12 months.

TASTING NOTES

COLOUR Bright, intense ruby red.

NOSE Aromas of dark fruit and spices, with typical hints of Mediterranean scrub and subtle toasted notes.

TASTE Full-bodied, enveloping, and fresh, with soft tannins and long persistence. Excellent aging potential.

ALCOHOL
14,5 %

TOTAL ACIDITY
5.42 g/L

PH
3.71