



BISERNO

TOSCANA IGT ROSSO

2006

Biserno is our flagship wine, the eponymous symbol of our estate, Tenuta di Biserno. Born as a classic Bordeaux blend, its grapes come from vineyards perfectly suited to creating Biserno's distinctive, individual style. The resulting wine has a remarkable combination of characteristics, which together create a rare blend of finesse, elegance, complexity, weight, intensity, length and freshness.

BLEND INDICATIVE PERCENTAGES

Cabernet Franc 50%, Merlot 35%, Cabernet Sauvignon 10%, Petit Verdot 5%

SOIL TYPE

Partly clay, partly Bolgheri Conglomerate.

VINE TRAINING

The vines are trained using the spurred cordon system at a density of 6,500 vines per hectare.

CLIMATIC CONDITIONS

Spring was characterised by well balanced temperatures, with germination taking place in early-mid April. Temperatures in summer were excellent and did not exceed 33°C. Of particular note for 2006, there was no rain during the vegetive period and since the winter was so wet, there was no water stress.

HARVEST

The harvest was done by hand, using small crates of 15 kg from the the middle of September until the beginning of October 2006.

VINIFICATION

The grapes were carefully selected on the vibrating belt at the winery. After destemming and soft pressing, the alcoholic fermentation took place in truncated conical steel tanks for 3-4 weeks at 28°C. 65% of the wine underwent malolactic fermentation in barriques, while the remainder stayed in stainless steel.

AGEING

The wine spent 15 months in new French oak. The wine was aged for at least a further 6 months in bottle before release.

DETAILS

FIRST VINTAGE: 2006

WINEMAKER: HELENA LINDBERG

CONSULTANT: MICHEL ROLLAND

TASTING NOTES

A deep, intense colour. A complex nose, with rich and ripe flavours of plums, dark berries and a little spicy oak. Full-bodied with a backbone of dense ripe tannins and a long, fine finish.

ALCOHOL
15%

ACIDITY
4.6 G/L

PH
3.76