

DETAILS

FIRST VINTAGE: 2006 WINEMAKER: HELENA LINDBERG CONSULTANT: MICHEL ROLLAND

TASTING NOTES

This wine expresses a wonderful elegance. Intense purple/ red in colour, the nose is of dark fruits, together with toasted and spicy notes. The smooth and silky texture is striking on the palate and the tannins are incredibly fresh.

BISERNO TOSCANA IGT ROSSO

2013

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 37%, Merlot 33%, Cabernet Sauvignon 21%, Petit Verdot 9%
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	Both winter and spring were very rainy, providing the soil with good water reserves. The summer temperatures returned to "normal", without the excessive heat that has characterised the past few vintages. The rain in the last week of August prolonged the ripening process and this was followed by sunny weather for the whole of September. The combination of these conditions led to optimal ripeness, with a good balance between sugar content, phenolic ripeness and acidity.
HARVEST	The grapes were harvested by hand into crates of 15 kg from the first week of September until the second week of October 2013.
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. 60% of the wine underwent malolactic fermentation in barriques, while the remainder stayed in stainless steel.
AGEING	The wine spent 15 months in French oak, a combination of 90% new and 10% second-fill barriques.
ALCOHOL 14,5%	ACIDITY PH 4.7 G/L 3.68