

DETAILS

FIRST VINTAGE: 2006

WINEMAKER: HELENA LINDBERG
CONSULTANT: MICHEL ROLLAND

TASTING NOTES

Purple red with violet hues. Notes of Mediterranean heathland, alfalfa and rosemary are immediately striking, combined with morello cherries, soft spices such as vanilla and balsamic. The evolution continues with delicate toasty hints of cocoa. While it has been aged almost exclusively in new barriques, it has a rare delicacy, grace and refinement - a wine which is assertive and gains momentum with every sip. A wine that is alive, with a great acidity, giving it a certain tension.

BISERNO

TOSCANA IGT ROSSO

2017

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 29%, Merlot 34%, Cabernet Sauvignon 30%, Petit Verdot 7%

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

It was particularly dry throughout the year with several periods of no rainfall in the summer and temperatures above 30 degrees. This led to early budding and accelerated ripening in the earlier varieties such as Merlot and Syrah. Yield saw a reduction of about 30%. The later ripening grapes, the Cabernets and Petit Verdot, benefited from the drop in temperature that September brought, which also rebalanced the difference in temperature between night and day.

HARVEST

The harvest was done by hand, starting with Merlot 20th August and finishing with Cabernet Sauvignon 25th September.

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. 85% 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 85% new and 15% second-fill barriques. The wine was aged in bottle for at least 6 months before being released.

ALCOHOL	ACIDITY	PH
14.5%	5.2 G/L	3.50