

FIRST VINTAGE 2006

TASTING NOTES

The colour in the glass is a deep, vibrant, intense ruby red. The nose offers surprising intensity and elegant complexity of aromas. Herbs and aromatic spices emerge from the ripe black and forest fruits, with hints of roast coffee and dry pastries followed by delicate ageing notes resulting from the time spent in barriques. With a finely integrated taste, this wine is full and enveloping, with velvety tannins and a freshness that invites you to drink it. Balanced, harmonious, fine and expressive, it is capable of constant evolution

BISERNO

2021

The symbol of the Estate, this is its iconic and most prized wine, conceived in the Bordeaux style and the product of the finest grapes from the most suitable soils. A remarkable and rare wine, it is the perfect union of finesse and complexity. A synthesis of precise elegance and recognisable persistence, ideal for occasions to remember.

BLEND APPROXIMATE PERCENTAGES 35% Cabernet Franc, 32% Merlot, 29% Cabernet Sauvignon and 4% Petit Verdot.

SOIL TYPE

Part clay, part Bolgheri conglomerate.

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

CLIMATIC CONDITIONS 2021 began with a mild, wet winter. The vines were slow to bud, spring being characterised by below average temperatures, but with a hot spell in late March and early April, with regular rainfall. The usual hot and dry summer weather prevailed from the end of May right through until the end of the harvest. Thanks to precious water reserves, regenerated by precipitation in winter and spring, and the fluctuation in temperatures from day to night, the vines were not subjected to water-related stress. 2021 is confirmed as a vintage of remarkable balance for Tenuta di Biserno.

HARVEST

The harvest, carried out strictly in the coolest hours of the day, began with the Merlot grapes in the first week of September, followed by the Cabernet Franc, Petit Verdot and, last but not least, Cabernet Sauvignon at the beginning of October.

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. Spontaneous malolactic fermentation took place partly in barriques and partly in steel.

AGEING

The wine spent 15 months ageing in selected French oak barriques, 70% of which new. After delicate selection of the blend, the wine was bottled.

ALCOHOL 14.5 % TOTAL ACIDITY
5.8 G/L

pH 3.52