



**FIRST VINTAGE** 2006

**TASTING NOTES**

**COLOUR** Intense, deep and lively ruby red.

**NOSE** Complex and refined profile, this year characterized by a more pronounced fruity component. Balsamic and Mediterranean notes intertwine with woody hints of pepper and nutmeg, along with a delicate sweet note that refines the bouquet.

**PALATE** Generous, enveloping, and slightly savory, marked by the crispness of the fruit and hints of smokiness. The tannins are silky, with a harmonious and persistent finish. Balanced and continuously evolving.

# BISERNO

TOSCANA IGT ROSSO

## 2023

It is our namesake wine and represents the identifying symbol of the Estate. Born as a classic Bordeaux blend, its grapes come from the vineyards best suited for this combination. The result is an outstanding wine that arises from a rare combination of qualities: finesse, elegance, complexity, intensity, persistence, and freshness.

**BLEND** Cabernet Sauvignon, Cabernet Franc, Merlot, 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** The 2023 vintage can be defined as unusual, especially compared to the previous year. Winter and spring were mostly mild; however, May and the first part of June experienced frequent rainfall. This allowed the soil to accumulate water reserves useful for facing the dry summer temperatures, which were then handled without particular difficulties. These factors, combined with the privileged location of the vineyards, led to optimal grape ripening and confirmed a vintage truly worth noting.

**HARVEST** The 2023 harvest, carried out strictly during the coolest hours of the day, began in the last days of August with the Merlot. It continued with Petit Verdot and Cabernet Franc around mid-September and concluded before the end of the month with 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. Spontaneous malolactic fermentation took place partly in barriques and partly in steel.

**AGEING** The wine matures in selected French oak barrels for about 16 months, most of which are new.

**ALCOHOL**  
14.5 %

**TOTAL ACIDITY**  
5.77 g/L

**pH**  
3.65