



# IL PINO DI BISERNO

TOSCANA IGT ROSSO

## 2006

Pino di Biserno is the purest expressions of Bibbona's unique terroir. The individual style comes directly from the grapes grown on the estate for Pino di Biserno, making it a classic Bibbona wine. Distinguished by its timeless elegance, its excellent balance and its intriguing aroma, Pino shares an identity with its alter-ego, Biserno.

### BLEND INDICATIVE PERCENTAGES

Cabernet Franc 36%, Merlot 32%, Cabernet Sauvignon 24%, Petit Verdot 8%

### 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 vegetative period and since the winter was so wet, there was no water stress.

### HARVEST

The harvest was done by hand into 15 kg crates. The harvest started in the second week of September and finished in the second week of October 2007.

### 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. 50% of the wine underwent malolactic fermentation in barriques and the rest in stainless steel.

### AGEING

The wine was partly aged in new and second-fill French oak barriques for 12 months and the rest in stainless steel. Ageing in bottle for 6 months.

### DETAILS

FIRST VINTAGE: 2004

WINEMAKER: HELENA LINDBERG

CONSULTANT: MICHEL ROLLAND

### TASTING NOTES

A bright ruby, concentrated red. A prominent, intense nose characterised by distinct aromas of ripe fruits such as fruits of the forest, contrasted with spicy notes, followed by eucalyptus and Mediterranean heathland. The palate is characterised by strength. The evolution is led by a good dose of freshness, balanced by the weight of the tannins and the alcohol. An intense and deep finish.

ALCOHOL  
14.5%

ACIDITY  
4.8 G/L

PH  
3.50