



IL PINO DI BISERNO

TOSCANA IGT ROSSO

2007

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 35%, Merlot 35%, Cabernet Sauvignon 20%, Petit Verdot 10%

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

An excellent year for viticulture without any extreme weather conditions. The beginning of summer was characterised by a little rain, followed by fine weather until the harvest. Tannins reached perfect ripeness.

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 red. A prominent, intense nose with powerful notes of chocolate and spices. Beautifully balanced on the palate, with delicate, ripe tannins and a gently fruity flavour. Medium-bodied, harmonious, with a long and elegant finish.

ALCOHOL

14.5%

ACIDITY

4.8 G/L

PH

3.50