



IL PINO DI BISERNO

TOSCANA IGT ROSSO

2010

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 37%, Merlot 43%, Cabernet Sauvignon 12%, 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

An unusually cold winter, followed by a cooler-than-normal spring resulted in late budding and flowering. Above-average rainfall throughout the growing season led to greater and prolonged vegetative growth. Rigorous and timely interventions to manage the growth, canopy and yield reduced the physiological risks to the plant. Harvest began later than usual. Despite the abundant rainfall during September, we were able to harvest at optimum polyphenolic ripeness and with lower sugar levels than previous vintages, thus obtaining wines of great finesse and balance.

HARVEST

The harvest was done by hand into 15 kg crates. The harvest started in the second week of September and finished at the beginning of October 2010.

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. 10% of the wine underwent malolactic fermentation in barriques and the rest in stainless steel.

AGEING

About 80% of the wine was aged in new and second-fill French oak barriques for 12 months and the rest in stainless steel. Ageing in bottle for 12 months.

DETAILS

FIRST VINTAGE: 2004

WINEMAKER: HELENA LINDBERG

CONSULTANT: MICHEL ROLLAND

TASTING NOTES

An intense ruby red colour. Fragrant aromas of red fruits, cherries with spicy, floral notes. The palate is medium bodied with a fine tannic structure, well integrated, a wonderful balance and a long, elegant finish.

ALCOHOL

14.5%

ACIDITY

4.8 G/L

PH

3.80