



# IL PINO DI BISERNO

TOSCANA IGT ROSSO

## 2011

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 47%, Merlot 34%, Cabernet Sauvignon 7%, Petit Verdot 12%

### 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

Nearly perfect growing conditions throughout spring and for most of summer. From mid-June to mid-August, daytime temperatures were moderate and nights relatively cool. From mid-August a heatwave accelerated the ripening of the Merlot in particular, requiring rigorous selection to avoid overripe notes in the wine. In fact, despite the heat, the Merlot grapes reached a higher quality than the fresh and humid 2010 vintage and the drought of 2009. September was exceptionally hot, allowing a good polyphenolic ripening of the other varieties.

### 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 2011.

### 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

The wine was partly aged in new and second-fill French oak barriques for 12 months. The wine was then aged in bottle for at least a further 6 months.

### DETAILS

FIRST VINTAGE: 2004

WINEMAKER: HELENA LINDBERG

CONSULTANT: MICHEL ROLLAND

### TASTING NOTES

Intensely perfumed with notes of ripe dark fruits and toasty hints of spice. A smooth structure, with round tannins and balanced by perfect acidity.

### ALCOHOL

14.5%

### ACIDITY

5.0 G/L

### PH

3.72