



IL PINO DI BISERNO

TOSCANA IGT ROSSO

2014

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 38%, Merlot 42%, Cabernet Sauvignon 8%, 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

Despite the difficult climatic conditions caused by the rain, the quality of the grapes was beyond our expectations. The soils, the location of our vineyards and a strict selection enabled us to produce wines with a lot of finesse, length and elegant, silky tannins.

HARVEST

The harvest started the second week of September and finished the second week of October 2014. The whole harvest was done by hand.

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

Notes of red cherries, with hints of oak that give spiciness and complexity. The palate is elegant and harmonious with fine and ripe tannins and a long, refined finish.

ALCOHOL

14.5%

ACIDITY

4.7 G/L

PH

3.80