



COLLEMEZZANO DI BISERNO

TOSCANA IGT ROSSO

ColleMezzano is one of the most expressive and identity-defining labels of Tenuta di Biserno. It originates from an estate that became part of the Tenuta in 2019, where international grape varieties had already been planted in the early 1990s.

The wine comes from plots located in the area of the same name, about 10 km north of Bibbona, characterized by ideal exposures and soils rich in clay and minerals. ColleMezzano is a wine of great elegance and delicacy, fully reflecting the estate's winemaking philosophy: precision, depth, and loyalty to the land.

BLEND Cabernet Franc, Merlot and Cabernet Sauvignon (in varying proportions depending on the vintage).

ALTITUDE OF THE VINEYARDS 80–120 above s.l.

SOIL TYPE Clay-sandy soil with a high presence of skeletal material composed of small alluvial pebbles; excellent drainage capacity.

EXPOSURE Sea view / South-West exposure.

VINIFICATION • **FERMENTATION** in temperature-controlled stainless steel vats.

• **SKIN CONTACT MACERATION** 3–4 weeks.

• **AGEING** 12–16 months in French oak barriques (partially new).

• **ADDITIONAL BOTTLE AGEING** for at least 12 months.

TASTING NOTES • **COLOUR** Deep ruby red with violet reflections.

• **NOSE** Complex bouquet, with notes of red fruits, graphite, sweet spices, and balsamic and mineral nuances.

• **TASTE** Structured and enveloping, with velvety tannins and long persistence. Excellent balance between restrained power and finesse, with a distinctive saline note on the finish.

• **SERVING TEMPERATURE** 16–18°C.

• **AGEING POTENTIAL** Over 15 years.

RECOMMENDED PAIRINGS Also excellent as a meditation wine, it pairs perfectly with rich meat dishes, game, braised meats, rack of lamb, and aged cheeses.