



# BISERNO

TOSCANA IGT ROSSO

## 2006

Biserno is our flagship wine, the eponymous symbol of our estate, Tenuta di Biserno. Born as a classic Bordeaux blend, its grapes come from vineyards perfectly suited to creating Biserno's distinctive, individual style. The resulting wine has a remarkable combination of characteristics, which together create a rare blend of finesse, elegance, complexity, weight, intensity, length and freshness.

### BLEND INDICATIVE PERCENTAGES

Cabernet Franc 50%, Merlot 35%, Cabernet Sauvignon 10%, Petit Verdot 5%

### 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

Spring was characterised by well balanced temperatures, with germination taking place in early-mid April. Temperatures in summer were excellent and did not exceed 33°C. Of particular note for 2006, there was no rain during the vegetive period and since the winter was so wet, there was no water stress.

### HARVEST

The harvest was done by hand, using small crates of 15 kg from the the middle of September until the beginning of October 2006.

### 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. 65% of the wine underwent malolactic fermentation in barriques, while the remainder stayed in stainless steel.

### AGEING

The wine spent 15 months in new French oak. The wine was aged for at least a further 6 months in bottle before release.

### DETAILS

FIRST VINTAGE: 2006

WINEMAKER: HELENA LINDBERG

CONSULTANT: MICHEL ROLLAND

### TASTING NOTES

A deep, intense colour. A complex nose, with rich and ripe flavours of plums, dark berries and a little spicy oak. Full-bodied with a backbone of dense ripe tannins and a long, fine finish.

### ALCOHOL

15%

### ACIDITY

4.6 G/L

### PH

3.76