



BISERNO

TOSCANA IGT ROSSO

2007

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 40%, Merlot 30%, Cabernet Sauvignon 23%, Petit Verdot 7%

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 excellent year for viticulture, without any extreme weather conditions. The beginning of summer was characterised by a little rain, followed by fine weather until the harvest. Tannins reached perfect ripeness.

HARVEST

The harvest was done by hand, using small crates of 15kg from the the middle of September until the beginning of October 2007.

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. 80% 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

The 2007 vintage is characterised by the perfectly ripe tannins. A wine of great freshness, restraint and balance. Deeply concentrated, it has a very fine structure.

ALCOHOL

15%

ACIDITY

4.9 G/L

PH

3.79