



BISERNO

TOSCANA IGT ROSSO

2009

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 29%, Merlot 34%, Cabernet Sauvignon 30%, 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 average winter, rainy with temperatures not below zero. There were small temperature variations in spring, which led to an early bud break (mid-April), but after that everything happened at the normal time. There was no rain in early summer and the temperature remained below 30°C. There was rain in July, with temperatures of around 30°C by day and 23°C by night. The last two weeks of August were very hot with temperatures of 34-35°C, which brought a bit of stress to the vineyards and an earlier Merlot harvest by 5-7 days compared to 2008. The 50mm of rain in mid-September helped bring a perfect level of maturation to the tannins and skins especially for Cabernet Franc and Cabernet Sauvignon.

HARVEST

The harvest was done by hand, using small crates of 15 kg from the middle of September until the beginning of October 2009.

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. 45% of the wine underwent malolactic fermentation in barriques, while the remainder stayed in stainless steel.

AGEING

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

DETAILS

FIRST VINTAGE: 2006

WINEMAKER: HELENA LINDBERG

CONSULTANT: MICHEL ROLLAND

TASTING NOTES

An intense ruby red colour. The bouquet is very prominent and characterised by distinct notes of fruit and spices: blackcurrants, blackberries, chocolate, coffee and black pepper. Velvety tannins and good acidity add to the structure. An elegant balance and intense finish.

ALCOHOL

14,5%

ACIDITY

4.8 G/L

PH

3.80