



BISERNO

TOSCANA IGT ROSSO

2010

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 31%, Merlot 35%, Cabernet Sauvignon 28%, Petit Verdot 6%

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 unusually cold winter, followed by a cooler-than-normal spring resulted in late budding and flowering. Above-average rainfall throughout the growing season led to greater and prolonged vegetative growth. Rigorous and timely interventions to manage the growth, canopy and yield, reduced the physiological risks to the plant. Harvest began later than usual. Despite the abundant rainfall during September, we were able to harvest at optimum polyphenolic ripeness and with lower sugar levels than previous vintages, thus obtaining wines of great finesse and balance.

HARVEST

The harvest was done by hand, using small crates of 15 kg from the second week of September until the beginning of October 2010.

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. 40% of the wine underwent malolactic fermentation in barriques, while the remainder stayed in stainless steel.

AGEING

The wine spent 15 months in French oak, a combination of 60% new and 40% second-fill barriques. 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

An intense ruby red colour. A complex note with hints of blackberries, freshly ground coffee and licorice. The palate has an elegant structure, good acidity and a prolonged, mineral finish.

ALCOHOL

14,5%

ACIDITY

4.9 G/L

PH

3.70