



BISERNO

TOSCANA IGT ROSSO

2014

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 23%, Merlot 50%, Cabernet Sauvignon 18%, Petit Verdot 9%

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

The weather conditions were difficult throughout the year in the whole of our region, making 2014 a very challenging year. We nevertheless had a very positive result in this vintage.

HARVEST

The grapes were harvested by hand from the second week of September until the second week of October 2014.

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. 60% 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 90% new and 10% second-fill barriques. The wine was aged for a further 6 months in bottle before release.

DETAILS

FIRST VINTAGE: 2006

WINEMAKER: HELENA LINDBERG

CONSULTANT: MICHEL ROLLAND

TASTING NOTES

An impactful, intense, complex nose, characterised by distinct notes of red fruits such as cherries and plums, combined with hints of spice. The palate shows great finesse and harmony, with silky tannins and a long, well-balanced finish.

ALCOHOL

14,5%

ACIDITY

5.2 G/L

PH

3.83