



BISERNO

TOSCANA IGT ROSSO

2015

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 30%, Merlot 34%, Cabernet Sauvignon 28%, Petit Verdot 8%

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

There were few rainy days during spring. The grapes responded very well to the high temperatures in July and benefited from a single day of abundant rainfall at the end of August, which helped to refresh the soil and to rebalance the temperature range. A mild and relatively dry September led to a balanced ripening of the grapes.

HARVEST

The grapes were harvested by hand from the first week of September until the second week of October 2015.

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 75% new and 25% second-fill barriques. The wine remained in bottle for a further 6 months before release.

DETAILS

FIRST VINTAGE: 2006

WINEMAKER: HELENA LINDBERG

CONSULTANT: MICHEL ROLLAND

TASTING NOTES

Notes of well-defined primary fruits such as cherry, blackberry and plum. The scent of spices and tobacco combine with the precision and concentration of the palate.

ALCOHOL

15%

ACIDITY

5.2 G/L

PH

3.65