



# BISERNO

TOSCANA IGT ROSSO

## 2016

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 36%, Cabernet Sauvignon 30%, Petit Verdot 4%

### 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

2016 is a vintage characterised by a mild winter and a cool and rainy spring which lasted until early summer. The spring rains led to well-balanced vine growth, and the vines spent the hot dry months of July and August without stress. The relatively cool nights during August were a contributory factor to keeping the fruit flavours really fresh. The grapes were harvested with great concentration and excellent tannins.

### HARVEST

The grapes were harvested by hand from the first week of September until the second week of October 2016.

### 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. 65% 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 85% new and 15% second-fill barriques. The wine remained for a further 6 months in bottle before release.

### DETAILS

FIRST VINTAGE: 2006

WINEMAKER: HELENA LINDBERG

CONSULTANT: MICHEL ROLLAND

### TASTING NOTES

This vintage offers precision, grace and clarity. Soft and rich, the bouquet has tremendous depth, with lavish layers of dark fruits, sweet spices, chocolate and tar.

### ALCOHOL

14.5%

### ACIDITY

5.2 G/L

### PH

3.64