



BISERNO

TOSCANA IGT ROSSO

2018

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 28%, Merlot 32%, Cabernet Sauvignon 35%, Petit Verdot 5%

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 growing season. There were textbook conditions in winter - below freezing in the first months of the year and abundant rainfall. There was also a lot of rainfall during the spring months, even as we approached summer. During the summer months, the temperature hovered around the usual 30 degrees, there was an optimum difference between night and day temperatures, as well as plenty of cooling breezes. There were no water shortages and the grapes ripened exceptionally well. The vintage turned out to be particularly beneficial for Merlot.

HARVEST

The harvest was done by hand, using small crates of 15 kg. Merlot was harvested in the first half of September, while Cabernet Franc, Cabernet Sauvignon and Petit Verdot were harvested from 25th September until 10th October.

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. 89% 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 spent a further 6 months in bottle before release.

DETAILS

FIRST VINTAGE: 2006

WINEMAKER: HELENA LINDBERG

CONSULTANT: MICHEL ROLLAND

TASTING NOTES

A lively purple colour, this is a wine of great complexity – a distinctive feature of the vintage. In the glass, notes of Mediterranean heathland, alfalfa and rosemary are immediately apparent, followed by fruits such as morello cherry and soft spices such as vanilla. The evolution continues with delicate toasty hints of cocoa. The palate is beautifully balanced with excellent tannins and good length.

ALCOHOL

14.5%

ACIDITY

5.0 G/L

PH

3.66