



# IL PINO DI BISERNO

TOSCANA IGT ROSSO

## 2004

Pino di Biserno is the purest expressions of Bibbona's unique terroir. The individual style comes directly from the grapes grown on the estate for Pino di Biserno, making it a classic Bibbona wine. Distinguished by its timeless elegance, its excellent balance and its intriguing aroma, Pino shares an identity with its alter-ego, Biserno.

### BLEND INDICATIVE PERCENTAGES

Cabernet Franc 15%, Merlot 10%, Cabernet Sauvignon 72%, Petit Verdot 3%

### 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 was sufficient rainfall during the winter months, with a range of temperatures. Spring was sunny, with some rain. Budding took place from March 30th - April 10th. On flowering, the high level of fertility in the buds was immediately evident. Early summer temperatures were mild, while August was hot and sunny. These ideal conditions led to excellent development for all varieties.

### HARVEST

The harvest was done by hand into 15 kg crates. The harvest started in the second week of September and finished in the first week of October 2004.

### 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. 50% of the wine underwent malolactic fermentation in barriques and the rest in stainless steel.

### AGEING

The wine was partly aged in new and second-fill French oak barriques for 12 months and the rest in stainless steel. Ageing in bottle for 6 months.

### DETAILS

FIRST VINTAGE: 2004

WINEMAKER: HELENA LINDBERG

CONSULTANT: MICHEL ROLLAND

### TASTING NOTES

A bright ruby, concentrated red. A prominent, intense nose characterised by distinct aromas of ripe fruits such as fruits of the forest, contrasted with spicy notes, followed by eucalyptus and Mediterranean heathland. The palate is characterised by strength. The evolution is led by a good dose of freshness, balanced by the weight of the tannins and the alcohol. An intense and deep finish.

ALCOHOL  
14.5%

ACIDITY  
4.8 G/L

PH  
3.50