



IL PINO DI BISERNO

TOSCANA IGT ROSSO

2008

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 38%, Merlot 38%, Cabernet Sauvignon 19%, 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

2008, compared to previous years, was quite rainy until the end of June, resulting in later flowering than usual. Summer temperatures were average, with 28/30°C by day and around 18°C by night.

HARVEST

The harvest was done by hand into 15 kg crates. The harvest started in the first week of September and finished at the beginning of October 2008.

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. 20% of the wine underwent malolactic fermentation in barriques and the rest in stainless steel.

AGEING

About 75% of the wine was 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 red. A prominent, intense nose with powerful notes of chocolate and spices. Beautifully balanced on the palate, full bodied with red fruit flavours, a fresh minerality and a long finish.

ALCOHOL

14.5%

ACIDITY

4.9 G/L

PH

3.75