



IL PINO DI BISERNO

TOSCANA IGT ROSSO

2009

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 42%, Merlot 22%, Cabernet Sauvignon 22%, Petit Verdot 13%

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 winter, rainy with temperatures not below zero. There were small temperature variations in spring, which lead to an early bud break (mid-April), but after that everything happened at the normal time. There was no rain in early summer and the temperature remained below 30°C. There was rain in July, with temperatures of around 30°C by day and 23°C by night. The last two weeks of August were very hot with temperatures of 34-35°C, which brought a bit of stress to the vineyards and an earlier Merlot harvest by 5-7 days compared to 2008. The 50mm of rain in mid-September helped bring a perfect level of ripeness to the tannins and skins, especially for Cabernet Franc and Cabernet Sauvignon.

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 2009.

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. 15% 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

An intense nose, characterised by distinct notes of blackcurrants, chocolate and spices. A complex palate, well balanced and elegant. Velvety tannins with ripe fruit aromas and a long finish.

ALCOHOL

14.5%

ACIDITY

4.8 G/L

PH

3.77