



IL PINO DI BISERNO

TOSCANA IGT ROSSO

2012

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 20%, Merlot 34%, Cabernet Sauvignon 27%, Petit Verdot 19%

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

2012 began with an unusually cold and dry winter. With the arrival of spring the soil dried quickly, warmed up and budding took place relatively early – about the same as in 2011 and a week earlier than in 2009 and 2010. The rainfall in May helped the vines through the dry summer. Summer temperatures were moderate, without extremes, until the end of August when they rose to 35°C for a few days. The light rain in September acted as a positive impulse for the vines and the grapes were brought to optimal ripeness.

HARVEST

The harvest started in the last week of August and finished 3rd October 2012. The whole harvest was done by hand.

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

The wine was aged partly in new and second-fill French oak barriques for 12 months. The wine was then aged in bottle for at least a further 6 months.

DETAILS

FIRST VINTAGE: 2004

WINEMAKER: HELENA LINDBERG

CONSULTANT: MICHEL ROLLAND

TASTING NOTES

The nose is very intense with aromas of small dark fruits and hints of sweet spices. The palate is concentrated with a notable depth and length. The wine is still very young (October 2014) and will benefit from some months in bottle before being enjoyed.

ALCOHOL

14%

ACIDITY

5.0 G/L

PH

3.70