



IL PINO DI BISERNO

TOSCANA IGT ROSSO

2013

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 35%, Merlot 25%, Cabernet Sauvignon 30%, Petit Verdot 10%

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

Both winter and spring were very rainy, providing the soil with good water reserves. The summer temperatures returned to "normal", without the excessive heat that has characterised the past few vintages. The rain in the last week of August prolonged the ripening process and this was followed by sunny weather for the whole of September. The combination of these conditions led to optimal ripeness, with a good balance between sugar content, phenolic ripeness and acidity.

HARVEST

The harvest started the second week of September and finished the second week of October 2013. 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

Notes of red berries, mocha and licorice. Lots of fruit flavours on the palate, combined with fine-grained tannins and well-integrated oak, giving both intensity and finesse. On release on to the market at the end of 2015, it was already an elegant and harmonious wine.

ALCOHOL
14.5%

ACIDITY
5.2 G/L

PH
3.64