



IL PINO DI BISERNO

TOSCANA IGT ROSSO

2016

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 52%, Merlot 30%, Cabernet Sauvignon 3%, Petit Verdot 15%

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

2016 can be considered a year of great potential for the Tuscan coast in general. A vintage characterised by a mild winter and a cool and rainy spring which lasted until early summer. The spring rains led to well-balanced vine growth, and the vines spent the hot dry months of July and August without stress. The relatively cool nights during August were a contributory factor to keeping the fruit flavours really fresh. The grapes were harvested with great concentration and excellent tannins.

HARVEST

The harvest started the first week of September and finished the second week of October 2016.

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. 25% 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 and the remainder stayed in stainless steel. The wine was then aged in bottle for a further 6 months before release.

DETAILS

FIRST VINTAGE: 2004

WINEMAKER: HELENA LINDBERG

CONSULTANT: MICHEL ROLLAND

TASTING NOTES

An intense nose of ripe black fruits and spicy notes. The well-integrated oak adds complexity and balance to the fruit. On the palate, it has a medium weight, with ripe tannins, fine acidity and good length. On tasting in September 2018, the wine is still very young and will evolve magnificently.

ALCOHOL
14.5%

ACIDITY
5.3 G/L

PH
3.62