



IL PINO DI BISERNO

TOSCANA IGT ROSSO

2017

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 20%, Cabernet Sauvignon 40%, Petit Verdot 2%

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

It was particularly dry throughout the year with several periods of no rainfall in the summer and temperatures above 30 degrees. This led to early budding and accelerated ripening in the earlier varieties such as Merlot and Syrah. Yield saw a reduction of about 30%. The later ripening grapes, the Cabernets and Petit Verdot, benefited from the drop in temperature that September brought, which also rebalanced the difference in temperature between night and day.

HARVEST

The harvest took place from 18th August until 26th September 2017.

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, while 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

This vintage opens with notes of blackberries, elderberries and a little touch of cardamon in the background. The tannins are round, soft and fine. To drink now and over the next few years. On tasting in September 2019, the wine is still very young and shows the potential to evolve magnificently.

ALCOHOL

14.5%

ACIDITY

4.9 G/L

PH

3.69