



IL PINO DI BISERNO

TOSCANA IGT ROSSO

2018

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 27%, Merlot 38%, Cabernet Sauvignon 12%, Petit Verdot 23%

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 growing season. There were textbook conditions in winter - below freezing in the first months of the year and abundant rainfall. There was also a lot of rainfall during the spring months, even as we approached summer. During the summer months, the temperature hovered around the usual 30 degrees, there was an optimum difference between night and day temperatures, as well as plenty of cooling breezes. There were no water shortages and the grapes ripened exceptionally well. The vintage turned out to be particularly beneficial for Merlot.

HARVEST

The harvest was done by hand, using small crates of 15 kg. Merlot was harvested in the first half of September, while Cabernet Franc, Cabernet Sauvignon and Petit Verdot were harvested from 25th September until 10th October.

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 six months before release.

DETAILS

FIRST VINTAGE: 2004

WINEMAKER: HELENA LINDBERG

CONSULTANT: MICHEL ROLLAND

TASTING NOTES

A deep purple red with a bright rim. Lively, crunchy fruit on the nose, with a hint of green pepper. The nose becomes increasingly intense as it evolves into sweet dark fruits such as prunes and figs, delicately interlaced with spicy notes of nutmeg and vanilla. A captivating feast for the senses and a wonderfully structured wine designed to give maximum pleasure! On the palate it is extremely full, yet soft, generous with velvety tannins and perfect balance.

ALCOHOL
14.5%

ACIDITY
4.8 G/L

PH
3.75