



IL PINO DI BISERNO

TOSCANA IGT ROSSO

2020

This is the purest and most direct expression of Bibbona's unique terroir. The distinctive flavour of the grapes makes Pino di Biserno a classic with an intriguing aroma, distinguished by its excellent balance and timeless elegance. It shares its identity with its alter-ego, Biserno.

BLEND INDICATIVE PERCENTAGES

Cabernet Franc 23%, Merlot 38%, Cabernet Sauvignon 22%, Petit Verdot 17%

SOIL TYPE

Partly clay, partly Bolgheri Conglomerate.

VINE TRAINING

Spurred cordon vine training system with a density of 6,500 vines/ha.

CLIMATIC CONDITIONS

A moderate year with more consistent rainfall in spring, which made temperatures slightly cooler than average. Then things warmed up at the beginning of June and the vines blossomed, albeit slightly later than usual. The summer recorded average temperatures with good fluctuations between day and night. It can be considered a good vintage.

HARVEST

The harvest began in the second week of September with the Merlot grapes, continuing with the Cabernet Franc and ending, in the first week of October 2020, with the Cabernet Sauvignon and Petit Verdot.

VINIFICATION

The grapes were carefully selected on the conveyor belt in the cellar. Destemming and soft crushing; alcoholic fermentation in truncated conical steel tanks for 3-4 weeks at 28°C, malolactic fermentation in barriques for 25% of the mass and the rest in steel.

AGEING

Part of the wine ages for 12 months in French oak barriques, some of which new and others having been used for a year. The remaining 10% of the volume ages in steel tanks.

DETAILS

FIRST VINTAGE: 2004

WINEMAKER: HELENA LINDBERG

CONSULTANT: MICHEL ROLLAND

TASTING NOTES

Ruby red in colour with purple hues, the nose releases a complexity of aromas ranging from ripe red fruits and Mediterranean scrub to delicate notes of tobacco and spices. Smooth, silky and delicious on the palate, with a balance of thick and elegant tannins, and a long finish.

ALCOHOL

14.5%

ACIDITY

5.0 G/L

PH

3.67