



IL PINO DI BISERNO

TOSCANA IGT ROSSO

2021



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 17%, Merlot 38%, Cabernet Sauvignon 22%, Petit Verdot 15%, Other 8%

SOIL TYPE

Partly clay, partly Bolgheri Conglomerate.

VINE TRAINING

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

CLIMATIC CONDITIONS

2021 began with a mild winter with average rainfall. The vines were slow to bud, spring being characterised by below average temperatures, but with a hot spell in late March and early April. The beneficial effect of the rain was apparent from April before receding between May and October. Thanks to the indomitable work of our staff and the fluctuation in temperature between day and night, the vines were spared any water-related stress. 2021 is confirmed as a vintage of remarkable balance for Tenuta di Biserno and a point of excellence for red wine.

HARVEST

The harvest began with the Merlot grapes in the first week of September, followed by the Cabernet Franc, Petit Verdot and, last but not least, Cabernet Sauvignon at the beginning of October.

VINIFICATION

The grapes are sorted meticulously on the vibrating conveyor belt, then destemmed and crushed. Each variety is vinified separately, following plot-by-plot selection, in steel tanks. Alcoholic fermentation lasts about 3-4 weeks and is then followed by malolactic fermentation.

AGEING

60% of the wine ages for 12 months in French oak barriques, some of which new and others having been used for a year, while the rest remains in steel.

DETAILS

FIRST VINTAGE: 2004

WINEMAKER: HELENA LINDBERG

CONSULTANT: MICHEL ROLLAND

TASTING NOTES

It releases a deep red colour in the glass, surrounded by brilliant ruby highlights. Aromas of red berries and cherries explode in the nose, accompanied by peppery hints mixed with myrtle from the Mediterranean maquis, and then merge with toasted notes conveyed by the wood. The entry into the mouth exudes a vibrant and persistent acidity, bringing freshness with it. All this is enhanced by soft, silky tannins on the palate that deliver silkiness in a very enjoyable wine.

ALCOHOL
14.5%

ACIDITY
5.05 G/L

PH
3.64