



DETAILS

FIRST VINTAGE: 2006

WINEMAKER: HELENA LINDBERG

CONSULTANT: MICHEL ROLLAND

TASTING NOTES

Deep ruby red in colour, with a bouquet that features intriguing notes of ripe red fruit, accompanied by scents of brushwood. Full-bodied, vibrant upon entry, it floods the palate with its dense and elegant tannic texture, closing with a persistent and beautifully crisp finish.

BISERNO

TOSCANA IGT ROSSO

2020



This is our namesake wine and it is the symbol that identifies the Estate. Created as a classic Bordeaux blend, its grapes are grown in the most favourable vineyards. The result is a remarkable wine with a rare combination of characteristics: finesse, elegance, complexity, density, intensity, length and freshness.

BLEND INDICATIVE PERCENTAGES

Cabernet Franc 32%, Merlot 30%, Cabernet Sauvignon 32%, Petit Verdot 6%

SOIL TYPE

Part clay, part 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 15% of the mass and the rest in steel.

AGEING

The wine spent 15 months in French oak barriques, 85% of which new with the remainder having been used for a year. The wine then spent at least six months in the bottle before being released for sale.

ALCOHOL
14.5%

ACIDITY
5.2 G/L

PH
3.70