



IL PINO DI BISERNO

TOSCANA IGT ROSSO

2022

As the immediate and recognisable expression of Bibbona's unique terroir, Pino di Biserno impresses with its complex aromatic note, accompanied by depth and elegance on the palate. Balance and pleasantness convey the transversal nature and success of this wine.

BLEND Predominantly Cabernet Franc, followed by Cabernet Sauvignon and Merlot, completed by a minimal quantity of Petit Verdot.

SOYL TYPE Part clay, part Bolgheri conglomerate.

VINE TRAINING SYSTEM Spurred cordon with a density of 6,500 vines/ha.

CLIMATIC CONDITIONS From the end of winter to mid-August, the 2022 season was dry and warm compared to average, peppered with rain between April and May. The low rainfall warded off the risk of fungal diseases, contributing to the development of healthy, high-quality grapes despite a slight reduction in yields. The situation was stable until August, which brought unexpected rainfall that was particularly beneficial to the later ripening varieties, Cabernet Franc, Petit Verdot and Cabernet Sauvignon, and prevented the plants from suffering stress.

HARVEST The 2022 harvest began towards the end of August when the Merlot grapes were picked by hand, strictly during the coolest hours of the day. It continued with Cabernet Franc in mid-September and ended with Petit Verdot and Cabernet Sauvignon at the end of the month.

VINIFICATION The grapes were carefully selected on the conveyor belt before destemming. Taking care to keep the different plots separate, the grapes underwent temperature-controlled alcoholic fermentation and maceration in steel tanks for 3-4 weeks at up to a maximum of 28°C. This was followed by spontaneous malolactic fermentation.

BOTTLE AGEING 75% of the mass matures in both new and used French oak barriques for 12 months. The remainder matures in steel tanks.

FIRST VINTAGE 2004

TASTING NOTES

The wine is a bright, deep ruby red colour. The broad aromatic range of the bouquet highlights notes of dark fruit that combine with spices, evoking the typical scents of the Mediterranean maquis. The pleasant, slightly toasted aroma conveyed by ageing in barriques is evident in the background. The palate is full, enveloping and fresh, with a lively structure and a pleasantly balanced tannic structure. Outstandingly persistent with great potential for evolution.

ALCOHOL
14.5 %

TOTAL ACIDITY
5.2 G/L

pH
3.63