



# BISERNO

TOSCANA IGT ROSSO

## 2011

Biserno is our flagship wine, the eponymous symbol of our estate, Tenuta di Biserno. Born as a classic Bordeaux blend, its grapes come from vineyards perfectly suited to creating Biserno's distinctive, individual style. The resulting wine has a remarkable combination of characteristics, which together create a rare blend of finesse, elegance, complexity, weight, intensity, length and freshness.

### BLEND INDICATIVE PERCENTAGES

Cabernet Franc 34%, Merlot 20%, Cabernet Sauvignon 39%, Petit Verdot 7%

### 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

2011 gave us almost perfect growing conditions for the entire duration of spring and for most of the summer. From mid-June until mid-August, daytime temperatures were moderate and nights relatively cool. From mid-August a heatwave accelerated the ripening, particularly of the Merlot, requiring rigorous selection in order to avoid overripe notes in the wine. In fact, despite the heat, the Merlot wines were better quality than the cool and humid 2010 vintage and the drought of 2009. September was exceptionally hot, allowing excellent polyphenolic maturation of the other varieties.

### HARVEST

The harvest was done by hand, using small crates of 15 kg from the last week of August until the beginning of October 2011.

### 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. 20% of the wine underwent malolactic fermentation in barriques, while the remainder stayed in stainless steel.

### AGEING

The wine spent 15 months in French oak, a combination of 60% new and the rest second-fill barriques. The wine was aged for a further 6 months in bottle before release.

### DETAILS

FIRST VINTAGE: 2006

WINEMAKER: HELENA LINDBERG

CONSULTANT: MICHEL ROLLAND

### TASTING NOTES

The bouquet is intense with a mix of red fruits, spices and freshly ground coffee. The palate is complex, with velvety tannins and a wonderful aromatic depth. This is a full bodied wine, with an excellent balance of tannins and an elegant finish.

### ALCOHOL

14,5%

### ACIDITY

5.2 G/L

### PH

3.66