

## 2015

Under the supervision of Lodovico Antinori **II Pino di Biserno** is produced at our Tenuta di Biserno estate and represents the unique terroir of Bibbona. The special blend of grapes makes II Pino a classic wine of the Upper Maremma. Although produced from grapes from our youngest vineyards, the wine is distinguished by its balance and finesse. Il Pino demonstrates the character as well as the potential of Tenuta di Biserno.

Estate: Tenuta di Biserno

Classification: Indicazione Geografica Tipica di Toscana

Grapes: 30% Cabernet Franc, 35% Merlot, 12% Cabernet Sauvignon, 23% Petit Verdot

**Vineyards:** Soil type is part clay, part Bolgheri conglomerate. Training is *cordone speronato* (spurred cordon). Density is 6,500 vines per hectare.

**Climatic conditions:** The growing season got off to a good start with budburst in mild conditions and only a few rainy days during spring. Favourable conditions gave a quick flowering and a good fruit set, vegetative growth was balanced and regular and disease pressure was low. This balance was temporarily lost with a heatwave in July and a day of abundant rainfall at the end of August. A mild and relatively dry September offered good conditions for a balanced ripening of the grapes. 2015 was yet another year when it payed off to be patient and to take some risk in leaving the grapes hanging despite worrying weather forecasts.

Harvest: From the first week of September to the second week of October 2015. All harvesting is done by hand.

**Vinification:** Grapes are strictly sorted on a vibrating belt at the cellar. They are then de-stemmed and soft crushed. Fermentation takes place in stainless steel vats for 3 to 4 weeks at 28°C. 25% of the wine undergoes malolactic fermentation in oak barrels, the remainder in stainless steel.

Ageing: The wine is aged for 12 months in new and second-use French oak barriques and 15% of the volume in stainless steel.

Alcohol: 14,5%

Total Acidity: 4.9 g/L

**PH:** 3.80

## **Key Points**

First vintage: 2004 - Winemaker: Helena Lindberg - Consultant: Michel Rolland

Ageing potential: 7 to 10 years