



BISERNO

TOSCANA IGT ROSSO

2022

The symbol of the estate, this iconic and most prized wine is conceived in the Bordeaux blend, crafted from the finest grapes grown in the most suitable soils. A remarkable expression of our terroir, it embodies the perfect union of finesse and complexity. It is a synthesis of precise elegance and distinctive persistence.

BLEND Bordeaux blend (Cabernet Franc, Merlot, Cabernet Sauvignon, Petit Verdot)

SOIL TYPE Part clay, part Bolgheri conglomerate

VINE TRAINING SYSTEM Spurred cordon vine training system 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. Spontaneous malolactic fermentation took place partly in barriques and partly in steel.

AGEING The wine was matured for 15 months, mainly in selected French oak barrels, most of which were new. After the blend underwent a careful selection process, the wine was bottled.

FIRST VINTAGE 2006

TASTING NOTES

COLOUR Intense, deep and lively ruby red.

NOSE Complex aromatic harmony. It opens with balsamic and Mediterranean scents, intertwined with sweet toasted notes. They are followed by a fruity bouquet with hints of strawberry and black fruits, which are balanced by delicate notes of pastry. In perpetual evolution.

PALATE Full, enveloping and fluid, characterised by an intriguing savouriness. The tannins are present and well integrated. Persistent, balanced and expressive. Suitable for immediate consumption, with considerable ageing potential.

ALCOHOL
14.5 %

TOTAL ACIDITY
5.23 g/L

pH
3.73