



2015

*Under the supervision of Lodovico Antinori **Biserno** is our eponymous wine. A thought-provoking wine, Biserno reflects the excellent terroir and micro-climate of the coastal area of the Upper Maremma. Only the finest grapes are selected for the blend, resulting in a wine of depth, intensity, complexity, longevity and elegance.*

**Estate:** Tenuta di Biserno

**Classification:** Indicazione Geografica Tipica di Toscana

**Grapes:** Cabernet Franc with Merlot, Cabernet Sauvignon and Petit Verdot

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

**Seasonal summary 2015:** 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 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.

**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. 60% of the wine undergoes malolactic fermentation in oak barrels, the remainder in stainless steel.

**Ageing:** The wine is aged for 15 months in 75% new French oak barriques and the rest in one year old barrels. The wine is further aged for 12 months in the bottle before release.

**Alcohol:** 15%

**Total Acidity:** 5.2 g/L

**PH:** 3.65

**Tasting notes:** The quality of the primary fruit is impeccable cherry, blackberry and dark prune. Savory spice and tobacco frames that fruit with precision and focus. There is no doubt that this is the best edition of Biserno.

**Key points:** First vintage: 2006 - Winemaker: Helena Lindberg - Consultant: Michel Rolland - Bottles produced: 25,000 - Ageing potential: 12 to 15 years.