



2013

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 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 2013: A wet winter and spring resulted in good water reserves in the ground for the summer. The summer temperatures were back to "normal" without the periods of excessive heat experienced the previous few vintages. A rainfall the last week of August gave the vines a good boost and prolonged the ripening process. The fine weather continued through September. All this combined gave optimum ripening conditions and a good balance between sugar ripeness, phenolic ripeness and acidity.

Harvest: In 2013 the harvest began the second week of September and finished the second week of October. All harvesting is done by hand.

Vinification: Grapes are strictly sorted both before and after destemming. 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 90% new French oak barriques and the rest in one year old barrels. The wine is further aged for at least 12 months in the bottle before release.

Alcohol: 14.5%

Total Acidity: 4.7 g/L

PH: 3.68

Key Points

First vintage: 2006 - Winemaker: Helena Lindberg - Consultant: Michel Rolland - Bottles produced: 23,000

Ageing potential: 12 to 15 years