



IL PINO DI BISERNO 2005

Il Pino di Biserno is the second label, or "Biserno's other wine", of Tenuta di Biserno in Bibbona, Upper Maremma.

Classification: **Tuscany - Indicazione Geografica Tipica**

Grape varieties: **Cabernet Franc 35%, Cabernet Sauvignon 30%, Merlot 20% and Petit Verdot 15%**

First Vintage: **2004**

Vineyard age: **From 3 to 5 years**

Training system: **"Cordone speronato" (spurred cordon)**

Density of planting: **6,500 vine stocks/ha (2,361 per acre)**

Grape-harvest time: **Mid-September, early October**

Grape-harvest method: **Handpicking and collection in 15-kg crates; strict sorting of grapes on the vibrating belt at the cellar.**

Vinification: **De-stemming and soft crushing; temperature-controlled fermentation in truncated-cone-shaped stainless-steel vats; malolactic fermentation in barriques (50% of the mass), the remaining part in stainless-steel vats.**

Ageing period in wood: **12 months in new and second-year French wood barriques.**

Ageing period in bottle: **6 months.**

Ageing capacity: **Drinking well at the end of 2007. Keep for 5 to 7 years.**

ORGANOLEPTIC CHART

Color: **Deep bright ruby red.**

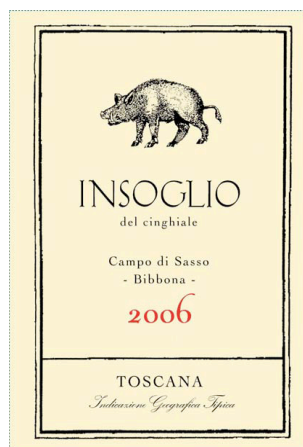
Nose: **Intense with a complex mix of dark berries, spices and subtle oak.**

Palate: **The concentration of fruit with fine, ripe tannins, which lends balance and structure, makes this a harmonious wine with a great mid palate and an elegant and long finish.**

Alcohol content: **14.5%**

Total acidity: **4.5**

Ph: **3.77/gl**



INSOGLIO DEL CINGHIALE 2006

Insooglio del cinghiale is the foundation wine of Tenuta di Biserno in Bibbona, Upper Maremma.

Classification: **Tuscany - Indicazione Geografica Tipica**

First vintage: **2003**

Grape varieties: **35% Syrah, 30% Cabernet Franc, 30% Merlot, 5% Petit Verdot**

Vineyard age: **From 3 to 6 years**

Soil type: **partly clay, partly Bolgheri conglomerate**

Training system: **"Cordone speronato" (spurred cordon)**

Density of planting: **6,500 vines/ha (2,631 per acre)**

Production per vine: **1 ½ bottles**

Production per hectare: **5,800 litres (2,348 litres per acre)**

Grape-harvest time: **September**

Grape-harvest method: **Handpicking and collection in 15-kg crates; further sorting of grapes at the cellar**

Vinification: **De-stemming and soft crushing; temperature-controlled fermentation in stainless-steel vats; malolactic fermentation in barriques for 10% of the volume, the remaining part in stainless-steel.**

Ageing period in wood: **50% of the wine is aged for 4 months in new and secondyear French oak barrels. The rest in stainless steel tanks.**

Ageing period in bottle: **3 months**

Bottling period: **May 2007**

Release date: **September 2007**

ORGANOLEPTIC CHART

Color: **Intense ruby red with purple reflections**

Nose: **Intensely fruity with a hint of spicy oak**

Palate: **A balanced and harmonious wine with rich fruit and a good backbone of fine tannins. It is a pleasant wine that will drink well at its release in September 2007 but will gain in complexity with another few months in the bottle.**

Ageing capacity: **Drinking well now. It can also be kept for a couple of years.**

Alcohol content: **14 % Vol.**

Total acidity: **4.8**

Ph: **3.8/gl**



MOUNT NELSON 2007

Mount Nelson has been created to obtain a complete and specific expression of the Sauvignon Blanc produced in the Marlborough region of New Zealand, considered to be the world's best area for this grape variety. This select topography is characterized by soils of various types, resulting in a wine that combines the liveliness of the New World with the classical style of Europe. After careful blending to assure a regular and typical result, personally assisted by Marchese Lodovico Antinori, the wine is aged in the bottle for a few months.

Grape Variety: **Sauvignon Blanc**

First vintage: **1998**

Number of bottles produced: **170,000**

Vineyard age: **5 years**

Soil type: **Free-draining alluvial loams over deep stony-river deposits**

Planting density: **2,222 vine stocks/ha (900 acre)**

Grape-harvest time: **March 24-29**

Grape-harvest method: **Grapes were harvested by machine during the cool early hours of the morning. Machine harvesting leaves the stems on the vine; the juice, therefore, is never in contact with the stems.**

Vinification: **The juice settles and is racked within 48 hours of pressing. Fermentation takes place in temperature-controlled stainless steel tanks and takes 10 to 14 days. In order to preserve the fruity aromas and crisp acidity, the wine does not undergo malolactic fermentation.**

Ageing period in bottle: **3 months**

Bottling period: **August 2007**

Distribution: **November 2007**

Alcohol content: **12,8%**

Ageing capacity: **Drinking well now; keep well up to 3 years.**

ORGANOLEPTIC ANALYSIS

Color: **Clear and Bright with pale green body and straw shadings on the margins**

Nose: **Gooseberry and passion fruit with some asparagus and freshly cut grass notes and a faint undercurrent of citrus blossom.**

Palate: **Concentrated and intense, the wine shows gooseberry, passion-fruit and stone-fruit flavours with a hint of limes. A wine in the classical style it shows a fresh and vibrant acidity with generous mouth-feel and a warm, rich and lingering finish.**

Food matching: **The fresh, vibrant nature of Mount Nelson Sauvignon Blanc makes it the ideal accompaniment to grilled oysters, freshly collected scallops and fish, crisp salad greens and alfresco dining. Or just chill and enjoy!**

Ideal serving temperature: **10-12° C (50° - 54° F)**