



BINOMATA CANTINA
TOMBACCO
fondata nel
1919


BIFERNO D.O.C.
ROSSO RISERVA

A WINE FROM THE MIDDLE AGES

From the inner hills of Molise to the Adriatic coast there is a territory that has a strong bond with the sea. Limestone rocks, sands and fossil marine sediments transform this land into a precious treasure chest that farmers have known for centuries how to cultivate for flavourful and fragrant grapes.

The Biferno, the result of the blend of Montepulciano and Aglianico grapes, takes its name from the watercourse that crosses the region: like the river, this bold red holds all the nuances that the vines absorb, mixing in a balanced way hints of the river and the sea.

The origins of this wine seem to come from the Middle Ages, when the peasant tradition fed the feudal system and made it flourish. Only in the middle of the 19th century the cultivation techniques and the production methods of the Biferno were codified and promoted, used as a tool to re-evaluate the territory and the agricultural culture of Molise.

Today we too have decided to believe in this wine, the symbol of a region and of winemaking traditions of the past. We have chosen to acclaim a wine that absorbs aromas and sensations from the earth, rests for at least 3 years and then reveals all its flavour.



A velvety wine with a full flavour that, like the river from which it takes its name, it leads the way in lands at one with the sea and ancient traditions.



2019
Berliner Wein
Trophy
SILVER MEDAL



2019
International Wine &
Spirit Competition (IWSC)
SILVER MEDAL



2019
Decanter World
Wine Awards (DWAA)
SILVER MEDAL



2019
5 Star Wines
Vintaly
90 POINTS



2019
International Wine
Challenge (IWC)
SILVER MEDAL



2019
Sommelier Wine
Awards
BRONZE MEDAL



2017
Decanter World
Wine Awards (DWAA)
COMMENDED



2017
Concours Mundus
Vini Meinger
SILVER MEDAL

BIFERNO D.O.C.
ROSSO RISERVA

BIFERNO D.O.C. ROSSO RISERVA

The brilliance of the garnet reflections on an intense ruby red, the Biferno is a wine with a full and aromatic taste. Olfactory nuances ranging from ethereal vanilla to sharp notes of spices and cinnamon. In the mouth it is rich, velvety and harmonious, perfect for enhancing red meat dishes or traditional cheeses.

Name and Denomination

Biferno D.O.C. Rosso Riserva

Grape variety

80% Montepulciano, 20% Aglianico

Origin

Molise region, vineyards located in the province of Campobasso, land of limestone and clay rock.

Winemaking

the vinification is done following the traditional red technique with daily mixing of the grapes skin for the first 3-4 days of maceration, and then we do a single long mixing at a controlled temperature of 25°C until the alcoholic fermentation is finished. This first part is then followed by a preparation of the best conditions for the starting of the malo-lactic fermentation. When the malo-lactic fermentation is completed the wine is then aged into stainless steel tank and into 500 liters tonneau for a minimum of 36 months. When the ageing is finished, our winemaker does the selection of the cuvée in order to obtain the best aroma.

Storage and ageing

we recommend storing it in a dry cool place at a temperature of 10-12°C. This important wine can be stored for more than 6 years.

Colour

deep ruby red, with elegant grenade red nuances.

Bouquet

intense, full and ethereal with good amplitude of nuances, on all we recognize notes of spices, vanilla cinnamon and wood.

Flavour

at the beginning it is strong and enveloping, smooth and velvety with just a delicate presence of tannins. At the end it is full, round, supported by a good acidity. Excellent aftertaste with pleasant hints of cherry, plum and vanilla nuances.

Alcohol content

14% vol.

Optimal serving temperature

16-18°C

Gastronomic matches

perfect with meat dishes, roasts and recipes made from beef and sheep noble cuts. Great matching with Italian traditional sausage and aged cheese such as Pecorino.

Packaging

in 75 cl borgognotta bottles, boxes of 6.