



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



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HRH THE PRINCE OF WALES
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CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780

TENUTA DI BISERNO

BY LODOVICO ANTINORI

EXCLUSIVE TO CORNEY & BARROW IN THE UK

TENUTA DI BISERNO

29th January 1997. It started with a lunch and ended with a dog, or more accurately an English White Bull Terrier called Jessie. I don't quite remember the 'how' – probably between motorcycles and shooting – but I do vividly remember the 'when', which was at the end of the negotiations for the UK representation of Lodovico Antinori's Masseto, the jewel in the crown of the great Ornellaia Estate. Lodovico fondly recalled breeding that peculiar creature – immortalised in 'Oliver Twist' and 'The Incredible Journey' – on the day my own Bull Terrier was, as usual, draped over a small sofa in the office upstairs.

A quick call brought her down into the dining room to Lodovico's huge surprise and pleasure. The rest as they say is history; we secured the exclusivity for Masseto and I was left wondering whether the real negotiator on the day was in fact... Jessie.

Masseto passed into legend. Now thirteen years later a new legend has been created in Bibbona, a tiny wine village bordering the more famous Bolgheri in western Tuscany. Here, and in partnership with his brother Piero, namesakes of the original founder of the Antinori Company, Lodovico is realising what he calls his last winemaking project.

To us the excitement is in what can only be described as Lodovico's elegiac but profound ambition. It is also in the equally profound quality of the wines and finally, perhaps most selfishly, it is in the rekindling of a relationship that makes us, on behalf of all our customers, very proud indeed. What better reasons could one imagine?



Adam Brett-Smith
November 2010




BISERNO
Bell'Espresso
2007


LODOVICO
Bell'Espresso


IL PINO
Bell'Espresso

“Biserno is unique – a dream for any winemaker. Reuniting the names Lodovico and Piero, the namesakes of the original founders of the Antinori Company, I am happy and honoured to realise my last winemaking project.”

Antinori

THE BACKGROUND

The Antinori name resonates throughout the wine world but Lodovico Antinori is pitched at a unique frequency. Legendary, maverick, genius, headstrong – all may apply but his imagination, vision and drive have created unequalled world class wines in the past, and this, his new and he says final project, is testimony to his unique talents.

Lodovico broke ranks with the eponymous family firm, run by his brother Piero, over three decades ago. In 1981 he began planting vines on an estate he had inherited from his mother, in relatively unknown Bolgheri. Single-minded and determined, he was planting on practically uncharted territory in a remote, even ignored area of coastal Tuscany.

Conforming to local custom would have dictated the planting of failsafe, indigenous Sangiovese. However, conformity and Lodovico are ill-suited bedfellows. In his eyes, the geology and relatively cool climate of Bolgheri begged for the land to be planted with classic Bordeaux varietals – and so it came to pass. Tenuta dell'Ornellaia was born.

By the mid-Nineties, both Ornellaia and Masseto – a unique Merlot plot from a button of clay on the Ornellaia estate – had both achieved heady reputations and a place in history. The success of Ornellaia, and Masseto as its standard bearer, really opened up the world's eyes to Bolgheri as a world-class wine-producing region and arguably was responsible for the creation of one of the smallest and most prestigious of Italy's DOCs. Masseto was the jewel in the crown.

In 2002, incomprehensibly to outside observers, Lodovico sold out. He did not however last long in exile and was soon motivated by a new vision and focus for his febrile imagination.

Lodovico had spotted the property which would become Tenuta di Biserno in 1994, when he was scouting for land suitable for extending Ornellaia. What he saw excited him but he recognised that the geology and geography was so different from that of Ornellaia, hillier and stonier, that it would have to be a separate project. Free from Ornellaia, Lodovico entered into a partnership with his brother Marchese Piero Antinori in an historic change in their relationship.

The label of Il Pino di Biserno fittingly depicts a coat of arms with two wild boar and the motto "In Tempore Uniti" – In Time, Unison. The boar reflects Lodovico's passion for hunting though Marchese Piero points out that it portrays two pigs coming together.

Piero is very much the business brain in the background of Biserno. Its vision, energy and soul are hallmark Lodovico, perhaps even more focused than before as he sees this as his ultimate endeavour, a legacy to his young daughter Sophia. Landowner Umberto Mannoni is the third partner.

THE VINEYARD

Tenuta di Biserno is a 90-hectare estate situated in coastal, western Tuscany, hidden amongst the hills of Bibbona in the Upper Maremma. There are beautiful views across to the Tyrrhenian Sea, a constant reminder of its moderating coastal influence.

Within the estate there is a very individual parcel, set apart, which was found to produce wines of a very articular, unique character and personality which everyone in the team decided ought to be fostered. This parcel, Vigna Lodovico, provides the Biserno estate's flagship wine Lodovico.

It took great imagination to envisage vines on land which had, until then, been given over to forestry although the Bibbona vineyards actually border the DOC of Bolgheri despite marked differences in the geology. However, what Lodovico did observe was a striking resemblance to the soils of Masseto with silt, alluvial sand and that all-important clay – rather atypical in Bolgheri. The soil is also very rich in minerals.

Soils notwithstanding and other than a strong gut feeling Lodovico cannot really articulate the reasons for his belief that Cabernet Franc would be at its best here. So, echoing Ornellaia, he planted exclusively Bordeaux varietals – though significantly increasing the proportions of Cabernet Franc, followed by Merlot, some Cabernet Sauvignon and surprisingly high proportions of Petit Verdot.

The vineyards are planted at 6,500 vines per hectare, with grass between the rows to restrict the young vines' natural vigour. High density maritime sediments and clay, on well-sheltered, north-west slopes provide ideal conditions for Merlot whilst free-draining gravelly sites higher up are perfect for the Cabernets. An aspect of *terroir* which is often overlooked is luminosity. Biserno has excellent light and benefits from cooling breezes and excellent sun exposure.

Biodynamic viticulture remains a goal for the future but the estate already exercises very high maintenance, sustainable agriculture with minimum intervention. Vineyards, often alarmingly quiet places, are here surrounded by constant birdsong and the humming of insects.



“Il Pino” translates as “The Pine” of which there are many on the estate



THE PEOPLE

Lodovico has an unerring ability to spot good people and he has an inspirational team supporting him. Director of viticulture Ranieri Orsini possesses an intimate knowledge of the vineyards and intuitively knows what Lodovico is looking for, having worked with him at Ornellaia for seven years. Ranieri brought with him Luciano Marcheselli as his assistant, also from Ornellaia. They understand, again instinctively, the grape varieties best suited to individual vineyard plots.

Helena Lindberg is the winemaker, tasked with interpreting the ingredients of the vineyards as faithfully as possible. Unusually perhaps, she developed her passion for wine originally working as a food scientist (she has an MSc in Chemical Engineering). She spent two years in the Australia's Barossa Valley with Yalumba and then moved with the company to New Zealand for a further three years, returning to Europe to study at the *Faculté d'Oenologie in the Languedoc*. She joined Lodovico in 1994.

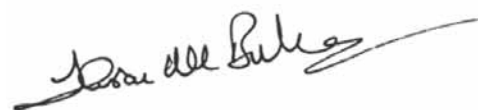
Lodovico of course enjoys the continued help and support of his good friend Michel Rolland as consultant. This is a relationship that goes back to Tenuta dell'Ornellaia and Masseto days in the mid-Eighties and remains strong and constant.

THE CELLAR

The grapes for all the wines undergo a particularly rigorous sorting, on a state-of-the-art vibrating sorting table, before being de-stemmed and softly crushed. Fermentation lasts 3 to 4 weeks at 28°C. Ageing depends on the wine. The malolactic fermentation of Il Pino di Biserno is achieved 50% in stainless steel, 50% in barrique. 65% is aged for 12 months in new and second year oak, the remaining 35% in stainless steel. There is then 6 months of maturation in bottle pre-release.

Biserno has malolactic fermentation in 80% barrique, 20% stainless steel. *Elevage* is 15 months in new oak, followed by 12 months in bottle.

Lodovico undergoes alcoholic fermentation in stainless steel after de-stemming and a light crushing followed by 100% malolactic fermentation in barrique and 16 months in new French oak with 12 months in bottle. The result, in this its first vintage, is astounding, surely a legend in the making.



Alison Buchanan
Associate Director, Buying

THE WINE

2007 VINTAGE NOTES

The winter of 2006/2007 had been mild but dry, encouraging an early bud-burst and setting the growing season off at a pace. Spring saw only modest rains so that there were concerns, as the temperatures rose in June and July, of a return to the torrid conditions of 2003. The coastal breezes, clay elements in the soil and cooler conditions helped at Biserno, allied to the rigorous efforts by Ranieri Orsini and his team in the vineyard, controlling vigour. Given some respite in August there then followed some fine conditions, dry, warm weather with a little helpful rain. Fair weather prevailed throughout September, lasting until the end of harvest, early in October. The team at Biserno were therefore able to wait until the grapes achieved full phenolic ripeness.

There are three wines from the 2007 vintage; Il Pino di Biserno, Biserno and Lodovico.

IL PINO DI BISERNO 2007

Corney & Barrow Score 18 to 19

Il Pino di Biserno is a great wine in its own right, destined for accessible, early- and mid-term drinking. Opaque ruby in colour, this has an initially subdued, black and red-fruited nose which opens up slowly with flashes of a toffeed, creamy, lush perfume. The palate is delectable, sweetly and richly flavoured, opulent and silky, with perfect balance, structure and fine length.

£150/case of 6 bottles, in bond UK

£160/case of 12 halves, in bond UK*

£160/case of 3 magnums, in bond UK*

Recommended drinking from 2010 to 2017

**Limited stock*

BISERNO 2007

Corney & Barrow Score 18+

This is the *grand vin* of the Biserno estate and the essence of the Upper Maremma district, with its important maritime influence. Lodovico is a separate parcel. Classically constructed, it nevertheless remains true to that vital sense of place which is the hallmark of all great wine. Intense plum-ruby in colour. The nose is quite gorgeous, earth-rich and meaty, with effortlessly ripe fruit already deploying their evocative secondary aromas. The palate possesses terrific authority with measured, layered, richly-extracted flavours, profound concentration and density, lifted by a classic freshness and elegance through to a long, long finish. Great wine.

£475/case of 6 bottles, in bond UK

Recommended drinking from 2012 to 2020 plus



Grape Varieties:

35% Cabernet Franc,
35% Cabernet Sauvignon,
20% Merlot, 10% Petit Verdot

Soil type:

Part clay, part Bolgheri conglomerate

Vineyard size:

Plot within Biserno

Current Production:

6666 cases x 12



Grape Varieties:

Cabernet Franc, with Merlot,
Cabernet Sauvignon and Petit Verdot

Soil type:

Part clay, part Bolgheri conglomerate

Vineyard size:

40 Hectares

Current Production:

1666 cases x 12



Grape Varieties:

Majority of Cabernet Franc, followed by Merlot; and, in very small quantities, Petit Verdot.

Soil type:

Part clay, part Bolgheri conglomerate

Vineyard size:

6 Hectares

Current Production:

666 cases x 12

LODOVICO 2007

Corney & Barrow Score 18 to 19

This is the pinnacle of the estate's achievements and the very heart of Lodovico's ambition which is why, typically, he leads with his own name on the label. The first of what we feel will be a string of legendary wines, this 2007 is opaque ruby in colour, firm to the rim. The nose offers pure, spicy, black fruits and a rich, gamey, almost biscuity perfume. The palate is layered and intricate, succulent and with a supple ripeness for sure, but possessed also of a detailed freshness, purity, concentration and length which takes this wine to the very highest levels. Superb.

£745/case of 6 bottles, in bond UK

£765/case of 3 magnums, in bond UK*

£545/case of 1 jeroboam, in bond UK*

Recommended drinking from 2012 to 2026 plus

**Limited stock*



Tasting Guide

Our tasting notes provide full details but, at your request, we have also introduced a clear and simple marking system. We hope these guidelines assist you in your selection.

14–16 A very good to excellent wine.

16–18 An excellent to outstanding wine.

18–20 An outstanding to legendary wine.

- Wines are judged within their peer group.
- A definitive score of a young wine is almost always impossible. We usually offer a 'spread' (e.g. 14–16) which relates to the potential to achieve a higher mark. A 'plus' adds further to that potential.
- A score is a summary only. The devil is in the detail, so please focus on the tasting notes.

All wines are available for immediate delivery

