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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* MARCHESE LODOVICO ANTINORI  
— 2008 VINTAGE EN PRIMEUR —

EXCLUSIVE TO CORNEY & BARROW IN THE UK





*“The weather conditions in 2008 allowed the creation of very elegant wines. The characteristics are exactly those that made the wines from Alta Maremma famous around the world with wine lovers and collectors; at a young stage the tannins give the impression that 2008 will have a longer ageing capacity if compared to the warmer 2007 vintage. 2008, along with 2001, are the greatest vintages of the decade.”*

MARCHESE LODOVICO ANTINORI, OCTOBER 2011





Marchese Lodovico Antinori

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## TENUTA DI BISERNO BY LODOVICO ANTINORI

The Antinori name resonates throughout the wine world but Lodovico Antinori is pitched at a unique frequency. Legendary, maverick, genius, visionary, headstrong – all are opposite but his imagination, vision and drive have created peerless, world class wines in the past, and this, his latest and, he declares, ultimate project, bears 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, such as there was, 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 cried out for the land to be planted with classic Bordeaux varietals – an extraordinary move yet 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 in fact spotted the property which would become Tenuta di Biserno back 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.

Once free from Ornellaia, Lodovico entered into a partnership with his brother Piero Antinori in a historic change in their relationship. The label of Il Pino di Biserno fittingly depicts a coat of arms with two wild boars and the motto “In Tempore Uniti” – In Time, Unison. The boars ostensibly reflect Lodovico’s passion for hunting though Piero points out that it portrays two stubborn pigs coming together.

Whilst 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. He sees this as his ultimate endeavour, a legacy to his young daughter Sophia.

Landowner Umberto Mannoni is the third partner.











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## 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 particular, 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. It took great imagination to envisage vines on land which had hitherto been given over to forestry, although the proximity of Bolgheri perhaps guided the way. In fact, the Bibbona vineyards actually border the DOC of Bolgheri although there are marked differences in the geology. Lodovico did however observe 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 enjoys excellent light and benefits both from perfect sun exposure and cooling sea breezes.

Biodynamic viticulture remains a goal for the future but the estate already exercises very high maintenance, sustainable agriculture with minimum intervention. The vitality and energy of the place is palpable.

Vineyards, often alarmingly quiet places, are here surrounded by constant birdsong and the humming of insects.

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## THE PEOPLE

Lodovico has an unerring ability to spot good people and he has an inspirational team supporting him at Tenuta di Biserno. 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 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, also enjoys the continued help and support of his good friend Michel Rolland as consultant. This is a relationship that goes back to the Tenuta dell'Ornellaia and Masseto days in the mid-Eighties and remains strong and constant, a friendship built up long before Rolland gained such widespread fame.

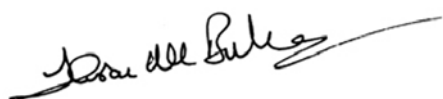


The grapes for all the wines undergo a particularly rigorous sorting, on a state-of-the-art vibrating sorting table, before being de-stemmed and softly crushed. Fermentation lasts 3 to 4 weeks at 28°C. Ageing then depends on the wine.

The malolactic fermentation of **Il Pino di Biserno** is achieved 80% in stainless steel, 20% in barrique. 75% is aged for 12 months in new and second year oak, the remaining 25% in stainless steel. There is then 6 months of maturation in bottle pre-release.

**Biserno** has malolactic fermentation in 65% barrique, 35% stainless steel. *Élevage* is 15 months in new French oak, followed by 12 months in bottle.

**Lodovico** undergoes alcoholic fermentation in stainless steel after de-stemming and a light crushing, followed by 50% malolactic fermentation in barrique and 18 months in new French oak with 12 months in bottle. The result, given the youth of the vines, is astounding, surely a legend in the making.



Alison Buchanan  
Associate Director, Buying  
October 2011

2008, rather unusually, saw rains during spring and early summer so flowering was a little later than normal, between the 3rd and 8th of June. Crucially this replenished the clay soils. Merlot flowered first, 5-6 days later than normal with the other varieties 4 to 5 days behind. Rain also fell late in June, warranting some preventative vine husbandry, opening up the canopy to facilitate the airflow. Summer followed with essentially average conditions, with daytime temperatures at around 28°C to 30°C and night time at around 18°C, cooler evenings allowing for slower ripening, with restrained sugars. Contrary to 2007, which had been very dry and warm, in August 2008, moderate temperatures and a little rain served to prolong the ripening period, ideal for enhancing the ripeness of the tannins, without raising the sugar levels excessively – excellent conditions for achieving overall balance. Merlot benefited greatly from this water fuelled burst of energy. As ever with these very individual varieties, the harvest was necessarily rather protracted, beginning early September with the earlier ripening Merlot and continuing through Cabernet Franc, Syrah and finally Cabernet Sauvignon and Petit Verdot, finishing on the 10th October. Late harvesting balanced out the effects of early flowering. Consistently good across the board, Merlot benefited particularly from the longer growing season, leading to optimal balance and true phenolic ripeness.

#### A VIEW FROM THE SALES FLOOR:

Having recently tasted the 2008 vintage of these wines and compared them to the 2007's launched last year, (see our blog for a great write-up,) I am delighted to see that the wines' "DNA" is strong and consistent but that there is great vintage definition – you can really see the character of the 2008 which is crucial to my mind. I think the latest vintage will compare very well with the 2007's over time; the 2008's being a bit more savoury, mouth-watering and complex, the 2007's more flamboyant. These are wines to buy from the off...

All three come in large formats too which I love as there is nothing better than a magnum or double magnum to add to an occasion. I am looking forward to selling these as I know they will give so much pleasure.

**Will Hargrove**  
Private Sales



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## 2008 TASTING NOTES

### Il Pino di Biserno 2008

Corney & Barrow Score 18–19

40% Cabernet Franc, 35% Cabernet Sauvignon,  
20% Merlot, 5% Petit Verdot

Il Pino di Biserno hit the ground running at our launch last year. A great wine in its own right, it offers accessible mid-term drinking, this, the 2008 vintage, showing impressive intensity and staying power. A very deep, brilliant, jet plum-ruby in colour, this has an initially subdued nose, macerated cherries gradually coming to the fore. Dark fruit extends onto a mineral rich, focussed palate, powerful, with ripe, well-integrated tannins and hints of spice. Full and muscular, there is nonetheless grace here, enhanced by underlying freshness – lovely balance and very fine length.

Recommended drinking from late 2012–2020+

£160/case of 6 bottles, in bond UK

£170/case of 12 halves, in bond UK\*

£170/case of 3 magnums, in bond UK\*

\*Limited stock

### Biserno 2008

Corney & Barrow Score 18+

Cabernet Franc with Merlot, Cabernet Sauvignon  
and Petit Verdot

Biserno, the eponymous wine, is the perfect ambassador for this estate, offering the very essence of this unique *terroir*, soils, aspect, luminosity and important maritime influence. A sense of place is the hallmark of all great wine and Biserno is firmly grounded in the specific region, set within a very classical frame. Opaque, inky plum-ruby in colour, firm to a very fine, bright rim, it immediately asserts a sense of power. The nose, so youthful, is relatively subdued, just hinting at dark, earthy, brooding fruit, sultry spice, dark chocolate and crushed stone minerals. The palate mirrors the aromatics presented on the nose, adding a savoury, meaty richness and an authoritative muscularity. Profound, layered complexity is evident even at this embryonic phase and will develop dramatically given some time in bottle. Densely fruited it maintains hallmark freshness and poise through to a protracted, generous finish, giving some insight into the wine's future development – very impressive.

Recommended drinking from 2014–2024+

£475/case of 6 bottles, in bond UK

£495/case of 3 magnums, in bond UK

£350/case of 1 jeroboam, in bond UK

### Lodovico 2008

Corney & Barrow Score 18+ –19

Cabernet Franc with Merlot and Petit Verdot  
(small quantities)

Lodovico is a quite separate, unique parcel within Tenuta di Biserno. It represents the very lifeblood of Lodovico's ambition and thus bears his name. The pinnacle of the estate's achievements, its debut vintage, 2007, immediately created an enormous amount of excitement. This 2008 combines one year of extra vine maturity, greater experience of the vineyard site and specific climatic conditions which rewarded the patient with optimal ripeness – a tremendous and rewarding follow-up performance. Jet velvet in appearance, with a very fine, brilliant rim, it is seductive from the outset, lustrous and richly textured, clinging languidly to the glass. The nose, the most open of the three wines, unusually, at the time of tasting, is very enticing, with dark, ripe cherries to the fore, plum compote and macerated forest fruits, allied to more savoury, gamey character and toasted oak. The palate, initially monolithic, gradually reveals elements of detailed complexity and sophistication. It combines innate power, intense concentration and a powerful muscularity with extraordinary freshness and purity, all supported by a defined minerality. Intricate and distinguished this is an astounding feat of balance – sublime.

Recommended drinking from 2015–2030+

£775/case of 6 bottles, in bond UK

£795/case of 3 magnums, in bond UK

£565/case of 1 jeroboam, in bond UK

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