



Corney & Barrow's Great Tantalising Tuscans

Enrico Santini, Moris Farms & Vignamaggio

Tuscany and its wines is in better form than ever. Chianti flasks swathed in raffia are now safely consigned to the dusty corners of Italian restaurants and Tuscan wine producers have no intention of looking back. From the century-old estates to the newly planted vineyards in the fashionable Maremma area of Southern Tuscany, quality levels continue to soar, offering great value, interest and diversity.

Our three producers featured in this offer represent every facet of this forward-facing Italy. Enrico Santini produced his first vintage in 2000 and has gone from strength to strength ever since. Using both indigenous Italian varieties as well as Cabernet Sauvignon, Merlot and Syrah he is producing absolutely stunning wines – rich in fruit and *terroir* and unmistakably Italian. Corney & Barrow has been selling Moris Farms' wines for more than a decade now. Their Morellino is a benchmark example of Sangiovese and utterly delicious. So too their rather more serious Avvoltore, winner of *tre bicchiere* (the ultimate accolade) from the Italian wine "bible" Gambero Rosso. Finally, a trio of classic Tuscan wines from the ancient Chianti estate of Vignamaggio. Whilst the Chianti Classico is 100% Sangiovese, there is a nod to modernity in the *Castello di Monna Lisa* which includes a small percentage of Cabernet Sauvignon and Merlot.

Corney & Barrow is fiercely proud of all the wines from these producers. Whatever your budget or preferred wine style, all would make a magnificent addition to cellar or dinner table. There really is something here for everyone.



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.

ENRICO SANTINI, BOLGHERI, TUSCANY

Nature and I give life to a wine which portrays a place, a part of my persona and my passion. Enrico Santini, August 2009

Enrico Santini was born and bred near Bolgheri in the stunning coastal area of Maremma, Southern Tuscany. He was driven by an ambition to own his own land, an estate which he would be able to run single-handedly. His passion and commitment to his native soil is legendary; he works meticulously and tirelessly, from before dawn to well beyond dusk, ensuring that his wines accurately translate the estate's unique combination of land, soil, aspect and microclimate.



Enrico Santini, in his vineyards.

Enrico and his wife Donatella now own 9 ha, planted at between 70m and 80m above sea-level. The vineyard slopes east to south-west, planted on sand and clay over gravel and rock. Certified organic within Italy, the vineyard is, in fact, farmed biodynamically, following lunar cycles. In common with many of our biodynamic suppliers, Enrico underplays this angle. It was never meant to be a marketing tool, more a means to produce the best wines possible. Biodynamic agriculture involves extremely hard work and, to an extent, Enrico has become a slave to nature but, for him, it is only logical to grow vines, which are healthy enough in their own right to withstand disease. The resulting wines reveal an impressive, obvious purity which has been very rapidly noted by critics from around the world.

Sauvignon Blanc, Toscana IGT 2007, Enrico Santini (100% Sauvignon Blanc)

Corney & Barrow Score 17 plus

Pale golden straw in colour, this is a rather atypical sauvignon on the nose, with more complex aromatics, at once floral, mineral and delicately spiced. Hints of apricot come through on a rich, leesy, uplifting palate, enriched by sensitively-handled oak. A remarkable Sauvignon, this has real personality, through to a sherbet-fresh finish.

Recommended drinking from 2009 to 2010

£89/case of 6, in bond UK

Available end of September 2009

Campo alla Casa, Bolgheri DOC 2008, Enrico Santini

Corney & Barrow Score 17 plus

(60% Vermentino, 40% Sauvignon Blanc)

Lustrous gold and richly textured, this has immediate appeal. The nose is characterful, complex and layered. An enticing white with real personality; stylish and rich with stone fruit aromatics, hints of wild herbs and a crushed shell minerality. In common with most white Burgundy, this responds well to decanting.

Recommended drinking from 2009 to 2011

£110/case of 12, in bond UK

Available end of September 2009

Poggio al Moro, Bolgheri DOC 2007, Enrico Santini

Corney & Barrow Score 17 plus

(30% Sangiovese, 30% Cabernet Sauvignon, 30% Merlot, 10% Syrah)

This is an intense jet-ruby in colour. The nose is appetising and inviting with a blend of red and black fruits, wood smoke and pepper. The palate reflects the nose, with similar aromatics set within a rich, generous, silky palate, mocha-rich and long.

Recommended drinking from 2009 to 2012 plus.

£120/case of 12, in bond UK

Available end of September 2009

I Montali 2006, Enrico Santini (NEW)

Corney & Barrow Score 18

(30% Merlot, 30% Cabernet Sauvignon, 20% Sangiovese, 20% Syrah)

Enrico has elected to produce a second wine "I Montali" which is a declassified Montepergoli. This will really make people smile. Jet-plum in colour, very deep, it is immediately approachable on the nose, generous and rather complex with macerated autumnal fruit compote, sweet and ripe, enriched by lightly-handled oak. The palate echoes the aromatic profile of the nose but is surprisingly upbeat. There is an uplifting freshness complementing sweet, blackberry and cassis fruit – accessible, high-toned and with a crushed stone minerality.

Recommended drinking from 2009 to 2011 plus

£99/case of 6, in bond UK

Available end of September 2009

Montepergoli Bolgheri 2004, Enrico Santini

Corney & Barrow Score 18

(35% Cabernet Sauvignon, 35% Merlot, 20% Syrah and 10% Sangiovese)

We are delighted to have secured an additional parcel of Enrico's Montepergoli 2004 vintage as Montepergoli is only produced in exceptional vintages and there will be no 2005. As always the different varieties were vinified separately, before spending 16 months in new French oak *barriques*. Jet-plum in colour with a slightly garnet tinged firm rim, this exudes dark, earthy fruit and sultry savoury notes on the nose and palate. This is really appetising, ripe, opulent and full with a long, structured finish refreshed by mineral notes and hints of citrus – complex and very fine.

Recommended drinking from 2008 to 2015 plus

£330/case of 12, in bond UK

Available end of September 2009

MORIS FARMS, MAREMMA, TUSCANY

Moris Farms is a wine estate of exceptional quality based in the Maremma region in coastal Tuscany. Established in 1700 by noble Spanish *émigrés*, Moris Farms is run today by the upbeat Adolfo Parentini, whose wife Caterina is a descendant of the original family. Moris Farms' hillside vineyards and fossil-rich clay soils yield red wines of superlative concentration and finesse from Tuscany's Sangiovese grape, known here as Morellino. The quality of this region's stylish reds has been justly rewarded with the recent upgrade of the *Morellino di Scansano* appellation to official DOCG status. The Maremma's cooling, coastal breezes and sandy soils provide conditions perfect for white grapes too, giving food-friendly wines with fresh fruit appeal and good acidity.



Moris Farms Winery

Vermentino, IGT Maremma Toscana 2006, Moris Farms

Corney & Barrow Score 16 to 17

(100% Vermentino)

This is a lovely expression of Vermentino: ripe apricot flavours, creamy palate and elegant, underlying minerality, with a twist of sweet almond on the finish. Like so many well-made Italian whites, this is an

excellent food wine particularly with a year or two in bottle, displaying fine acidity and richness in equal measure.

Recommended drinking from now to 2010

£45/case of 6, in bond UK

Available now

Morellino di Scansano DOCG 2008, Moris Farms

Corney & Barrow Score 18

(90% Sangiovese, 10% Merlot and Syrah)

A thoroughly uplifting Morellino, bursting with juicy dark cherry fruit, moreish dark chocolate and a dash of sweet spice on the finish. Beautifully balanced with super-fine tannins, this is a lovely wine with an over-riding sense of freshness, charming to drink on its own but with the structure of an excellent dinner companion.

Recommended drinking from 2009 to 2011

£90/case of 12, in bond UK

Available from autumn 2009

Morellino di Scansano DOC Riserva 2005, Moris Farms

Corney & Barrow Score 18.5

(90% Sangiovese, 10% Merlot and Cabernet Sauvignon)

Made in limited quantities only from vineyards planted on low-yielding, fossil-rich soils, this fine Riserva is a more serious wine, deep cherry in colour with inviting aromas of baked plums, figs, herbs and warm spice. The palate is beautifully proportioned and developing beautifully in bottle, with dark, richly-textured damson fruit framed by fine tannins, and a refreshing finish.

Recommended drinking from 2009 to 2014 plus

£85/case of 6, in bond UK

Available from autumn 2009

Avvoltore, IGT Maremma Toscana 2006, Moris Farms

Corney & Barrow Score 18.5 to 19

(75% Sangiovese, 20% Cabernet Sauvignon - 5% Syrah)

Awarded yet again Italy's coveted *3 Bicchieri* prize, Avvoltore 2006 is simply stunning. Deep-coloured Avvoltore offers sultry aromas, redolent of the warm south with ripe black fruit and spice. Full-bodied on the palate, with brooding morello cherry fruit, mocha and leather notes, the wine has a rich creamy texture, offset by firm, finely hewn tannins that will soften and meld with time. A big wine, dressed to impress, Avvoltore nevertheless retains the hallmark freshness that continues to win Moris Farms critical acclaim.

Recommended drinking from 2009 to 2016 plus

£135/case of 6, in bond UK

Available from autumn 2009

Avvoltore, IGT Maremma Toscana 2004, Moris Farms

Corney & Barrow Score: 18.5 to 19

(75% Sangiovese - 20% Cabernet Sauvignon - 5% Syrah)

Avvoltore 04 also won the *3 Bicchieri*, for the 4th time in only 6 vintages and one of only two wines from Tuscany's Maremma region to gain the accolade. This is Moris Farms' 'Super-Tuscan' flagship, based on the Sangiovese grape with a turbo boost from 20% Cabernet Sauvignon and 5% Syrah. Heady and seductive, the wine is benefiting from time in bottle, its textures mellowing to provide the perfect foil for Avvoltore's rich, complex flavours.

Recommended drinking from to 2014 plus

£140/case of 12, in bond UK (Half Bottles)

£50/case of 1, in bond UK (Magnum)

£105/case of 1, in bond UK (Double Magnums)

Available now

VIGNAMAGGIO, CHIANTI, TUSCANY

South of Florence in the rolling Tuscan landscape lies the magnificent 15th century property, Vignamaggio. Famous for being the birthplace of Mona Lisa, da Vinci's sultry muse, and the location of Kenneth Branagh's sumptuous film 'Much Ado about Nothing', Vignamaggio is now best known for the quality and finesse of its Chianti styles, highly-acclaimed by the world's most exacting wine critics. Vignamaggio remains true to Chianti's roots in wines made from 100% Sangiovese but, like many top estates, also experiments with jet-set varieties like Cabernet Sauvignon, Merlot, Cabernet Franc and Syrah. Irrespective of the final blend, Vignamaggio's meticulous approach in the vineyard and winery ensures wines of the highest quality and finesse.



Vignamaggio vineyards

Chianti Classico DOCG, *Terre di Prenzano* 2006, Vignamaggio

Corney & Barrow Score 17.5

(100% Sangiovese)

2006 was a 5 star vintage in Tuscany. In the hills of Chianti, favourable late summer weather prolonged the vintage, ripening the grapes to perfection. Vignamaggio's *Terre di Prenzano* is textbook Chianti Classico, made wholly from the Sangiovese grape.

The wine offers classic bright cherry flavours, layered with dried herbs and spice, and a soft, supple texture.

Recommended drinking from now to 2011 plus

£90/case of 12, in bond UK

Available now

Chianti Classico DOCG Riserva, *Castello di Monna Lisa* 2006, Vignamaggio

Corney & Barrow Score 18 to 18.5

(80% Sangiovese, 10% Merlot, 10% Cabernet Sauvignon)

Vignamaggio's flagship Chianti, this is an intense, elegant wine, from the estate's prime vineyards and a stellar vintage. Full-bodied and concentrated, the wine offers complex, well-integrated flavours of dark cherries, mocha and warm spice. The palate is smooth and velvety with the super-fine, well-handled tannins common to all Vignamaggio's wines.

Recommended drinking from spring 2010 to 2015

£170/case of 12, in bond UK

Available autumn 2009

Vin Santo del Chianti Classico DOC 2001, Vignamaggio

Corney & Barrow Score 17

(50% Trebbiano Toscano, 50% Malvasia del Chianti)

This gorgeous, amber-coloured wine is made in tiny quantities and aged in small oak casks for several years before release. Intense flavours span caramel, barley sugar, sweet almonds, and rose petals, while languid caramel cream textures are balanced by a refreshing citrus hit on the palate. Delicious with desserts or mature cheese; dangerously moreish on its own.

Recommended drinking from 2009 to 2011

£99/case of 6, in bond UK (*half bottles*)

Available now

**To order please call 020 7265 2430 (London),
01638 600 000 (Newmarket) or 01875 321 921 (Edinburgh)**

***A selection of Italian wines will be available to taste at
Corney & Barrow's Annual Tasting, 8th October 2009 at The Tower of London.
To purchase tickets please call 020 7265 2522
or email events@corneyandbarrow.com***