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HER MAJESTY THE QUEEN  
WINE MERCHANTS  
CORNEY & BARROW LIMITED  
LONDON



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HRH THE PRINCE OF WALES  
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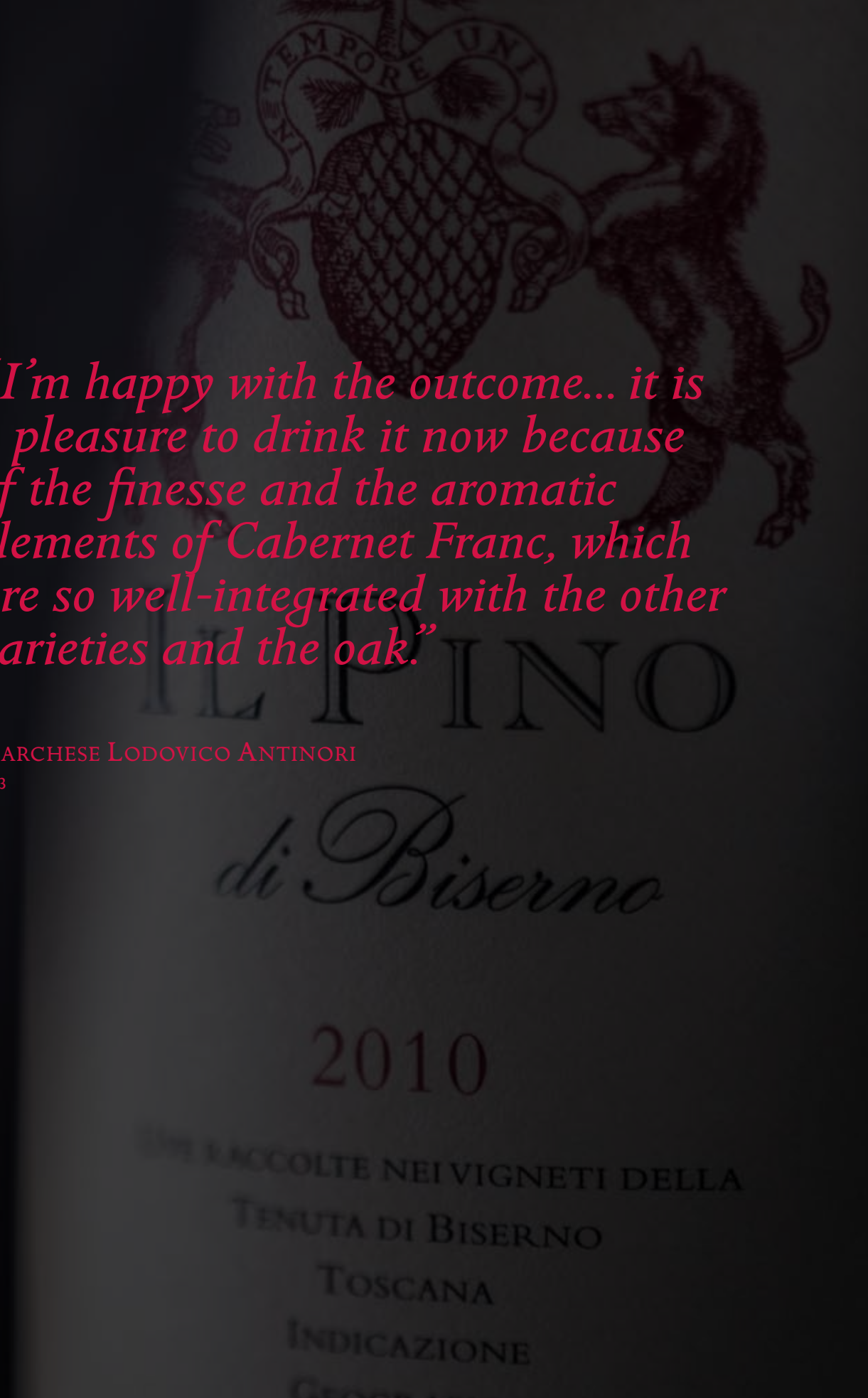
CORNEY &  
BARROW

INDEPENDENT WINE MERCHANTS - 1780

# TENUTA DI BISERNO

2010 VINTAGE EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK AND SINGAPORE



*“I’m happy with the outcome... it is a pleasure to drink it now because of the finesse and the aromatic elements of Cabernet Franc, which are so well-integrated with the other varieties and the oak.”*

MARCHESE LODOVICO ANTINORI  
2013

# FINESSE & ELEGANCE



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## AN INTRODUCTION

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There are over 600 years of winemaking legacy in the Antinori family, spanning 26 generations. Small wonder that the name reverberates throughout the wine world.

Marchese Lodovico Antinori, steeped in winemaking history is however, set well apart in a league of his own. Legendary, a maverick, a genius, a visionary, headstrong, all these descriptions are appropriate, 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.

Over three decades ago, Lodovico broke away from the eponymous family firm, run by his brother, Piero. 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 this remote, forgotten area of coastal Tuscany.

Conforming to local custom, such as it 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 varieties, a singularly audacious move which must have caused the raising of many eyebrows, and yet it happened and Tenuta dell'Ornellaia was born.

By the mid-1990s, both Ornellaia and Masseto, a unique Merlot plot from a tiny area of clay on the Ornellaia estate, had both achieved impressive reputations and a place in history. Ornellaia's success, with Masseto as standard bearer, had been integral in establishing Bolgheri as a world class wine-producing region. Suddenly, in 2002, Marchese Lodovico left the wine industry aghast.

Inexplicably, to outsiders' eyes, he sold up.

His period of exile was short lived, as he soon focused on a new project, which would exercise his energy, fertile imagination and extraordinary vision. Back in 1994, long before his surprise departure, Lodovico had his eye on the property which would ultimately become Tenuta di Biserno. He had, in fact been looking for land suitable for extending Ornellaia itself. What he found excited him, but did not fulfil his requirements for enlarging Ornellaia. The geology and geography were different, hillier and stonier. Although not suitable for his original plan, a seed was sown which bore fruit when, 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 wryly points out that it actually portrays two stubborn pigs coming together.

This is an ideal meeting of very different, complementary minds and talents.

Piero, financially extremely astute, is very much the business brain in the background of Biserno, whilst its vision, energy and soul are hallmark Lodovico. Perhaps even more focused than before, Lodovico 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. The beautiful sweeping views across to the Tyrrhenian Sea, towards Corsica are a constant reminder of its moderating coastal influence.

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It must have taken a great deal of imagination to envisage planting vines on land given over to forestry, although the proximity of Bolgheri was perhaps an influence. In fact, the Bibbona vineyards, despite their markedly different geology, actually border the DOC of Bolgheri. Lodovico likens the juxtaposition to that of Pomerol meeting Saint-Emilion.

There were, nonetheless, certain echoes of Ornellaia or, more specifically, a striking resemblance to the atypical soils of Masseto, with silt, alluvial sand and that all-important clay.

The soil of the Bibbona vineyards is also very rich in minerals. Other than soil analysis, Lodovico can really only articulate his deeply-held belief that Cabernet Franc would be at its best here in terms of sheer gut instinct. As at Ornellaia, he planted exclusively Bordeaux varietals, with significantly increased 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 the Merlot, whilst free-draining, gravelly sites, higher up, are perfect for the Cabernets.

One aspect of *terroir*, which is often overlooked, is luminosity. Biserno enjoys excellent light, and benefits both from perfect exposure to the sun as well as cooling sea breezes. Biodynamic viticulture remains a future goal, but the estate already exercises very high maintenance and disciplined, sustainable agriculture with minimum intervention.

The vitality and energy of the place is palpable. Vineyards, often alarmingly quiet places, are surrounded here by constant birdsong and the humming of insects.

Within the estate, set apart, there is a highly individual parcel of land, 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 Lodovico, a wine which is only produced when all elements of the growing cycle meld together impeccably at this specific site. No Lodovico was produced in 2010.



## 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. Together they have an invaluable instinct as to the grape varieties best suited to the 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 whilst 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. She then returned to Europe to study at the Faculté d'Oenologie in the Languedoc, joining 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-1980s and remains strong and constant, a friendship built up long before Rolland gained such widespread fame.

## THE CELLAR

The grapes for all of 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 2-year oak and the remaining 25% in stainless steel. There is then a further 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. The result, which is intense, yet fresh and elegant, belies the youth of the vines.



An aerial photograph of a large estate in Tuscany, Italy. The central focus is a large, two-story brick house with a terracotta roof, surrounded by a well-manicured lawn and several tall, slender cypress trees. To the left of the house is a small, circular pond. The estate is bordered by a low brick wall. Beyond the wall, the landscape opens up into rolling hills covered in dense green vineyards, with rows of grapevines clearly visible. The background shows a vast, hazy landscape of rolling hills and forests under a clear blue sky.

*“A jewel of an estate overseen  
by a wealth of talent.”*

ALISON BUCHANAN

# 2010 TASTING NOTES



The winter of 2009 / 2010 was unusually cold and damp, followed by a cooler than normal, rainy spring, so budburst and flowering were consequently late. Although July was better, being both sunny and bright, the vines struggled to catch up. Above average rainfall overall, however, encouraged vegetative growth, so that vineyard discipline had to be rigorous, to keep disease at bay and control yields. The harvest was later than normal, but all of the work done in the vineyard paid off, as the team were able to wait for the optimal time to pick. Sorting also had to be strict, which further reduced production.

The tannins became ripe at lower than normal sugar levels so that the resulting wines show tremendous finesse and elegance. That will not be the case across the rest of Italy, as rain hit at different times and not everyone could afford the investment in man hours to restrict growth and avert disease. Hard work and dogged determination allowed for top quality by the best producers, but quantities are restricted.

ALISON BUCHANAN  
March, 2014

## IL PINO DI BISERNO 2010

40% Cabernet Franc, 40% Merlot,  
12% Cabernet Sauvignon, 8% Petit Verdot

Deep plum-ruby, intense and firm to a dark cherry rim, this has an intensely aromatic, inviting nose. It is rich and complex with dark fruit, cherry, plum and blueberry to the fore, allied to lifted, summer pudding berries and violets, all within a darker backdrop, earthy minerals, spice and dark chocolate. The palate carries through the aromatic profile giving a complementary citric element, which adds focus and direction through to a protracted, layered finish.

Corney & Barrow Score 17 to 17,5  
Recommended drinking from 2014 - 2018+

£155/case of 6 bottles, in bond UK \*  
£160/case of 12 halves, in bond UK\*  
£160/case of 3 magnums, in bond UK\*  
\*Limited stock

## BISERNO 2010

35% Merlot, 31% Cabernet Franc,  
28% Cabernet Sauvignon and 6% Petit Verdot

Fathomless, inky jet-ruby in colour, opulently textured, with a deep garnet rim, this is almost monastic in its dark, reticent, brooding nose, with hints of black cherry, incense and spice, espresso notes and earthy minerals. The palate is much more gregarious, fluid and silk-textured, with sprightly fruit, blackberry and cherry, punctuated by crushed stone minerals. Dense, concentrated and muscular, this is serious wine, supported by ripe, fine grained tannins, through to a long, elegant, powerful finish.

Corney & Barrow Score 18 to 18+  
Recommended drinking from 2016 - 2027+

£480/case of 6 bottles, in bond UK  
£490/case of 3 magnums, in bond UK  
£340/case of 1 jeroboam, in bond UK



# TO ORDER

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