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HIS ROYAL HIGHNESS THE PRINCE OF WALES  
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INDEPENDENT WINE MERCHANTS-1780



BY LODOVICO ANTINORI

TENUTA DI BISERNO

2012 & 2013 VINTAGES EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK, SINGAPORE & HONG KONG

*“2012 is luscious, sensual, pleasurable  
with no harsh edges... Sophia Loren...”*

MARCHESE LODOVICO ANTINORI  
April 2016



# BISERNO

*Bibbiana*

2012

by  
LODOVICO ANTINORI



# TENUTA DI BISERNO

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2012 & 2013 VINTAGES EN PRIMEUR





# THE VINEYARD

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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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The soil of the Bibbona vineyards is very rich in minerals which, as at Ornellaia, persuaded Marchese Lodovico Antinori, founder originally of the Ornellaia estate, to plant exclusively Bordeaux varietals; significant 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. One aspect of *terroir*, often overlooked, is luminosity. Biserno enjoys excellent light, and benefits from both perfect exposure to the sun, as well as cooling sea breezes. The estate already exercises very high maintenance and disciplined, sustainable, agriculture with minimum intervention.

Within the estate, but 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 every element of the growing cycle melds together impeccably at this specific site. Happily 2012 was one such year.



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## 2012 VINTAGE NOTES

Winter of 2012 was unusually cold and dry but, as the soils warmed up in spring, bud burst occurred relatively early. Rain in May helped to build some reserves which would serve the vines well in the dry summer which was to follow. Dry it may have been but there were no dramatic heat spikes until the end of August when there was a short heatwave with temperatures over 35°C.

There then followed some gentle rain in September which facilitated the final ripening process. Harvest started during the last week in August and continued through to the 3<sup>rd</sup> October.

## 2012 TASTING NOTES

### LODOVICO 2012

We are delighted to be able to offer Lodovico 2012. Lodovico is released only in exceptional years.

The blend is a majority of Cabernet Franc with very small quantities of Petit Verdot. Lodovico sees 16 months in new oak. It is exceptionally rare with only 3,000 bottles produced for the whole world in 2012.

Lifted, glossy, black cherry fruit on the nose. Huge density on the palate, which is broad yet with very finely extracted tannins. Very fresh, and although the tannins are currently forceful, there is every sign that this will meld and age beautifully. An exciting addition to the Lodovico pantheon.

Corney & Barrow Score 18.5  
Recommended drinking from 2019 - 2035+

£460/case of 3 bottles, in bond UK  
£340/case of 1 magnum, in bond UK  
£695/case of 1 jeroboam, in bond UK

### BISERNO 2012

A blend of Cabernet Franc, Merlot, Cabernet Sauvignon, Petit Verdot. 80% of this Biserno was aged for 15 months in 80% new French oak *barriques* and the rest in one year old barrels. The wine is the further aged for 12 months in the bottle before release – expensive but a quality-driven decision.

This is a beautiful jet-garnet in colour. The nose is very savoury, oaky and smoky with sweet black and red fruit overtones and defined spicy, briny character. The palate is layered and complex, with both fresh and dried fruit, excellent freshness, acidity and very rounded well-integrated tannins. Silky, smooth, and rather lovely already, it will age and grow in complexity in the bottle. Post-tasting, the last third of the bottle went extremely well with roasted venison.

Corney & Barrow Score 18 to 18+  
Recommended drinking from 2017 - 2030+

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

## 2013 VINTAGE NOTES

A very welcome, wet winter in 2012/2013 helped in restoring water reserves. Summer was normal, avoiding the heat spikes and heatwaves of previous years. Rain in the last week of August facilitated the final stages of ripening. Fine weather resumed and lasted into September – optimal ripening conditions. Harvest began the second week in September and finished the second week in October, all hand-picked of course.



ALISON BUCHANAN  
April, 2016

## 2013 TASTING NOTES

### IL PINO DI BISERNO 2013

35% Cabernet Franc, 30% Merlot,  
25% Cabernet Sauvignon, 10% Petit Verdot

We prefer to think of this wine as the little brother of Biserno, rather than a “second wine.” Produced using the younger vines, it has its own personality, yet remains true to the estate’s style – rich, with great potential. It is aged for 12 months in new and second-use French oak *barriques* then aged for a further 6 months in bottle before release, allowing flavours to marry within the confines of the bottle. All this is carefully judged, the better to express the complexity of this wine.

Plum velvet, this presents ripe blackberry and cherry on the nose, sweet, with red fruit and violet notes lifting both the nose and palate – very attractive. Gentle undertones of mineral and tobacco provide extra complexity. The palate is luscious, full and ripe, with unctuous fruit, fresh, silk-textured, fulsome, rich and yet lithe through to an elegant composed finish.

Corney & Barrow Score 17 to 18  
Recommended drinking from 2016 - 2024+

£165/case of 6 bottles, in bond UK



# TO ORDER

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