



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



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HIS MAJESTY THE PRINCE OF WALES
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BARROW

INDEPENDENT WINE MERCHANTS-1780



TENUTA DI BISERNO

2013 VINTAGE EN PRIMEUR

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

*“2013 vintage gave optimum
ripening conditions and a good
balance between sugar ripeness,
phenolic ripeness and acidity”*

HELENA LINDBERG
April 2017



The image shows a close-up of a wine label for Biserno Bibbona 2013. The label is white with black text and a crest. The crest features a shield with a lion, flanked by two lions. The text 'BISERNO' is in a large, bold, serif font. 'Bibbona' is in a smaller, elegant script font. '2013' is in a bold, sans-serif font. Below the year, it says 'by LODOVICO ANTINORI'.

BISERNO
Bibbona
2013
by LODOVICO ANTINORI

TENUTA DI BISERNO

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THE VINEYARD

Tenuta di Biserno's talented winemaker is food scientist Helena Lindberg, whose work initially took her to Australia's Barossa Valley.

This ignited the passion for winemaking which Biserno now enjoys. Helena is tasked with interpreting the ingredients of the vineyards as faithfully as possible year on year. Helena has helped in compiling a brief summary of the vintage (below).

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.

The soil of the Bibbona vineyards is very rich in minerals which, as at Tenuta dell'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. We can rejoice and indulge in 2013 being one such year.



2013 VINTAGE NOTES

A very welcome, wet winter and spring helped in restoring water reserves for the summer. Thereafter summer was normal, avoiding the heat spikes and heatwaves of some previous years. Rain in the last week of August facilitated the final stages of ripening and then fine weather resumed, lasting into September – optimal ripening conditions – providing a lovely balance between sugars, phenolic maturity and acidity. Harvest began during the second week of September and finished the second week in October, all hand-picked of course.



ALISON BUCHANAN
April, 2017



2013 TASTING NOTES

LODOVICO

Cabernet Franc, Petit Verdot

It is with some considerable satisfaction that we are able to offer Lodovico 2013. Lodovico is released only in exceptional years but we have been fortunate to have been offered both 2012 and 2013 - two great years. The blend here is a majority of Cabernet Franc, with some Petit Verdot, planted on Bolgheri conglomerate soil. Lodovico sees 16 months in new oak after fermentation in stainless steel and 80% malolactic in oak.

Only 12,000 bottle equivalents were produced for the whole world in 2013 – available in magnum and jeroboam.

Jet-plum in colour, this ticks all the boxes from the outset, black fruit and earthy minerals, allied to a haunting, focused freshness and pepper spice. There is tremendous depth and complexity with layers of black fruit, dark chocolate and graphite, all supported by fruit-coated, ripe tannins. Extraordinarily silky, this balances sumptuous fruit with ripe backbone.

Corney & Barrow Score 18.5 to 19+
Recommended drinking from 2018 - 2032+

£525/case of 3 bottles, in bond UK
£385/case of 1 magnum, in bond UK
£815/case of 1 jeroboam, in bond UK

BISERNO

Cabernet Franc, Merlot, Petit Verdot

This Biserno was aged for 15 months in 90% new French oak *barriques* and the rest in one year old barrels. The wine is then 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 offers dark cherry fruit, earthy and mineral, deep, complex, peppery, layered and full. This is a real star, luscious and ripe whilst veering decisively from jammy territory. We find a certain classical feel allied to chocolate warmth and generosity – lovely wine.

Corney & Barrow Score 17+ to 18+
Recommended drinking from 2018 - 2032+

£495/case of 6 bottles, in bond UK
£505/case of 3 magnums, in bond UK
£350/case of 1 jeroboam, in bond UK



IL PINO DI BISERNO

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

We are delighted to be able to offer an additional parcel of this wine. We prefer to think of it as the little brother of Biserno, rather than a “second wine” as, produced from 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 bottles before release, allowing flavours to marry within the confines of the bottle. All this is carefully judged, the to better express the complexity of this wine.

Plum velvet, this presents plump, 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 2017 - 2024+

£165/case of 6 bottles, in bond UK

TO ORDER

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