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INDEPENDENT WINE MERCHANTS-1780



IL RISORGIMENTO

A Spotlight on our Italian Wines

Introduction

Il Risorgimento (the resurgence) in the 19th century was an extraordinary period in Italy's epic history.

A time of intense political activism and cultural nationalism, Il Risorgimento led to the eventual unification of Italy, until then a complex landscape of kingdoms dating from the fall of the Western Roman Empire. This was an era of feverish political-cultural campaign, where artists and literary figures were activists stirring latent patriotism. The much-quoted words of composer Giuseppe Verdi: 'Avrai Tu l'universo, resti L'Italia a me' ('You may have the universe if I may have Italy') embody the sentiment of the time and even today, the idealised Italy of our collective imagination echoes the drama of the Risorgimento. The ultimate romantic destination, Italy conjures a synaesthetic riot of scent and warmth and luminous colour, a magical land where weathered sculptures bask in shimmering golden landscapes after Turner, and everyone has the mesmerising curve and cadence of Gina Lollobrigida.

Of course, our vision of Italy's dolce vita would be incomplete without reference to its extraordinary culture of food and wine, so inextricably linked. The popularity of Italian food in the UK today is matched by a resurging interest in Italian wines, a willingness to explore and celebrate the astonishing diversity of this wine-producing nation.

This offer is our own homage to Italy and its wines, an opportunity to bring our Italian collection into focus. In the spirit of the Risorgimento, this is the first time we have dedicated a single unifying offer to our Italian producers. Between them, they span the length and breadth of Italy, reflecting the unparalleled diversity of styles and varieties which make Italy such an exciting destination for wine lovers today. These are world class, some supercharged, some gaining recognition by subtlety and stealth.

To find out more about
Corney & Barrow visit
www.corneyandbarrow.com

*"Italy is not a country -
it's an emotion"*

JULIET MILLS IN AVANTI! (BILLY WILDER 1972)

MAP OF ITALY



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Friuli-Venezia Giulia

By virtue of a complex history and geographical location at the far north-eastern corner of Italy, Friuli-Venezia Giulia is a diverse and intriguing region. Its tremendous range of wines span exciting and little-known indigenous grape varieties as well as those with wider international recognition.

As always, the climate plays no small part in the region's wine styles, the tempering effect of the Adriatic and cool breezes from the mountains playing their part, while the Dolomites offer protection from bitter northerly winds. Italian, Slavic and Austrian influences are felt here in local cooking and are reflected in the wines that have grown up alongside. Known for their sense of purity and subtle textural minerality on the palate, these are fabulous food wines.



LA TUNELLA

Here we find an exceptional, family-owned estate, near the Slovenian border: La Tunella. Min Zorzettig began farming here in the 1960s and his grandsons Massimo and Marco are now at the helm, growing grapes on vertiginous sun-drenched terraces, planted on a unique mix of calcareous marl and sandstone, called 'ponca' in local dialect. The soil is assumed to be key to these wines, expressive of their variety and notable for their textural purity and characteristic viscosity.

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PINOT GRIGIO 2015/16

This is refined Pinot Grigio, the fruit of carefully cultivated vines on particular soil, giving a wine of singular distinction, in some contrast to preconceptions of ubiquitous, cheap and cheerful PG. Fragrant with almond, orchard fruit and minerals on both the nose and palate, this wine is a worthy ambassador for Friulian Pinot Grigio, with its mineral transparency and poised finish. The perfect accompaniment to seafood, sushi and lightly spiced dishes.

£46.76/case of 6 bottles, in bond UK
£11.95/bottle, inc VAT

BIANCOSTO 2015

This is La Tunella's flagship white, made in tiny quantities from indigenous grapes Friulano and Ribolla Gialla. It regularly earns multiple bicchieri in the annual Gambero Rosso guide, Italy's little black book of epicurean superstars. Fermented in large Slavonian oak barrels, then aged in stainless steel vats on its fine lees, this is an intriguing wine with its subtle, spiced pear characters, impressive weight of fruit, and the signature silky texture that sets the region's wines apart. Designed with local food in mind, this is a versatile wine, perfect for seafood, white meats and light spice, but carries sufficient weight to handle richer dishes.

£67.01/case of 6 bottles, in bond UK
£16.00/bottle, inc VAT

PINOT NERO 2015

It is so difficult to find Pinot Noir at an accessible price and with good balance but here, in the relatively cool conditions of Friuli-Venezia Giulia, we find supple cherries and berries, roses and violets with a firm, mineral base – lovely wine, even served slightly chilled with summer picnics.

£46.76/case of 6 bottles, in bond UK
£11.95/bottle, inc VAT

"La Tunella is a 3rd generation family-run winery. We're rooted in our traditions but we always look forward and embrace new technology (we are proud that we generate all our own solar energy). We've been working with Corney & Barrow for 15 years - we've come such a long way together!"

GIOVANNA BORRERI
- La Tunella

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Veneto

Stretching from Verona in the west to Venice in the east, the Veneto region is a veritable powerhouse of Italian wine, spanning an exciting range of wildly differing styles and local varieties, many of which are grown only in their locale. We are proud to offer you a snapshot of the Veneto's diversity in wines from the shores of Lake Garda, the volcanic terraces of Soave, the rolling hills of Valpolicella and the irregular, sometimes vertiginous slopes of Valdobbiadene. While the Veneto is often associated with Pinot Grigio for the mass-market and this has its place, there is so much more to discover.

LE COLTURE

The Ruggeri family has been tending vines in Santo Stefano di Valdobbiadene since the 1500s. This small, unassuming village belies its status as epicentre of quality prosecco, whose recent phenomenal ascent to global superstardom is as vertiginous as its vineyards. This is a breathtaking landscape of irregular hills and valleys in the foothills of the Dolomite mountains, between the Alps and the Adriatic; Venice is just 30 miles away. This unique location and extraordinary topography are key to the style and quality of prosecco, and the superior wines are those from hillside vineyards. The Ruggeri vineyards comprise some of the most prized sites in the DOCG heartland, some up to 500m. Today the estate is run by Alberto, Veronica and Silvia, under the tutelage of their father Cesare and uncle Renato, custodians of the family vineyards for many decades, and also known for their tireless efforts to improve quality standards in the region.

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PIANER DOCG LE COLTURE EXTRA DRY NV

The Pianer vineyards lie at the heart of Valdobbiadene, on hillside slopes classified DOCG. The quality of hillside grapes is markedly different from those grown in volume on the flatlands. The Ruggeri's sloping vineyards are notoriously difficult to work, but pain and gain go hand in hand here. Quality in sparkling wine is revealed in its textural finesse as well as the balance of fruit, acidity and sweetness on the palate. The sense of quality shines through in Pianer's fine, gentle mousse, subtle floral notes and fresh comice pear purity, while a hint of spice lifts the finish.

A sunny, summer wine, it serves beautifully as an aperitif, while its delicate spice notes pair well with savoury dishes, risotto or seafood. Falling into the official category of 'extra dry' – with residual sugar at 14g/l – there is just enough sweetness to partner light desserts: a simple bowl of strawberries would make the perfect match.

£111.73/case of 12 bottles, in bond UK
£14.50/bottle, inc VAT

"Pianer is an extremely versatile wine with food. We personally love it with cured meats and soft cheeses, but also it matches brilliantly with pasta with salmon and vegetable sauce or grilled fatty fish (trout, salmon or mackerel)."

ALBERTO RUGGERI
-Le Colture



CECILIA BERETTA

Cecilia Beretta is the jewel of the Pasqua family winery. In the late eighties, the Pasqua family set aside a number of family vineyards for a small-scale research and development project, designed to showcase the personality and character of wines from the Valpolicella area. Eventually this became a dedicated range of wines with its own label. Relations between our two companies date back to 1969. Our Scottish outpost, formerly Whighams of Ayr, was Carlo Pasqua's first export customer. Today it is Carlo's daughter – called Cecilia, obviously! – who works with us in the UK. We are proud to be marking our 50th anniversary of partnership in just over a year – watch this space.

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"Vintage 2015 was a very good and healthy one, giving elegant and structured wines with great ageing potential. 2016 overall was a good vintage with long maturation time, which has allowed perfect ripeness and excellent levels of acidity and tannins."

GIOVANNI NORDERA
- Head Winemaker at Cecilia Beretta

SOAVE CLASSICO DOC TERRE DI BROGNOLIGO CECILIA BERETTA 2015

It was only a few decades ago that Soave was the latest new kid on the block, only to be replaced by the next hot and exciting wine style. However, Soave is well and truly back in the room, experiencing its own Risorgimento as the wine world rediscovers the potential of the Garganega variety in its Veronese heartland. The best wines come from sloping hillside vineyards in the classico zone, its volcanic soils held to be key to the aromatic delicacy and textural purity of Soave. Cecilia Beretta's Soave, the fruit of old vines grown on the prized Brognoligo terraces, offer the signature chamomile scent, sensual texture and mineral accent of grown-up Garganega.

£36.76/case of 6 bottles, in bond UK
£9.95/bottle, inc VAT

SORAIE VENETO 2015

Soraie is one of the most recent additions to the range from the creative Cecilia Beretta team. Known in-house as 'semi-Amarone', this delicious wine is an innovative take on the great Amarone style, harnessing modern as well as traditional winemaking techniques to create a wine that is juicy and accessible in youth, while offering much of the character of Amarone. Merlot and Cabernet Sauvignon join the party here with local Corvina and Croatina grape varieties, enjoying 6 months in old oak, of which 10% is the cherry wood of tradition. Bright and supple, the wine presents gorgeous berry fruit, supported by velvet tannins and spice.

£41.76/case of 6 bottles, in bond UK
£10.95/bottle, inc VAT

VALPOLICELLA RIPASSO DOC SUPERIORE 2014

This is a classic Valpolicella of Corvina 60%, Rondinella 20% and Molinara 20% made in the 'ripasso' tradition, enhanced by prolonged maceration and re-fermentation with Amarone grape skins. Supple in texture, finishing long, the wine has the signature dark prune/savoury spice combination of that make this wine such a perfect food match.

£61.76/case of 6 bottles, in bond UK
£14.95/bottle, inc VAT

AMARONE CLASSICO TERRE DOCG DI CARIANO 2011

One of the family's flagship wines, the Cecilia Beretta Amarone hales from the clay-limestone Monte Cariano vineyards in the heart of the Valpolicella Classico zone. Particularly fine this vintage, the wine scooped a veritable trophy cabinet of awards including the sought-after '3 bicchieri' from Gambero Rosso. Almost opaque in colour, this is a brooding wine, rich with dark, earthy fruit, mocha and spice - an inviting fireside wine with which to set the world to rights, or an exemplary complement to beef and game. A complex blend aged for 24 months in small (unusually) oak casks, the wine comprises Corvina 60%, Rondinella 25%, Corvinone 5%, Croatina 5%, Oseleta 5%.

£145.18/case of 6 bottles, in bond UK
£32.50/bottle, inc VAT

11 MINUTES ROSATO, FAMIGLIA PASQUA 2016

For the sheer fun of it we must include the Pasqua family's '11 minutes Rosato', launched for the first time earlier this Spring, in response to calls for a more structured, grown-up rosato. The 11 minutes element refers to the length of skin contact the wine receives to achieve its pretty colour, with grapes sourced from selected sites around Lake Garda. An innovative recipe, the core of the wine is Corvina 50% (for its fresh acidity and floral notes), supplemented with Trebbiano di Lugana 25% (elegance and length), Syrah 15% (depth, fruit, and spice) and Carmenère 10% (for structure and stability). The nose is fresh and exuberant with its notes of raspberry, flowers, white pepper, and stony minerals. Equally aromatic, the palate has a silken texture, the result of gentle pressing, use of selected native yeasts, and a cool, long fermentation on the fine lees. Versatile, this is a clever wine, with the enticing juicy freshness to drink on its own, but the structure for food.

£58.26/case of 6 bottles, in bond UK
£14.25/bottle, inc VAT

GIUSEPPE QUINTARELLI

The benign, now mythical presence of the late Giuseppe Quintarelli remains at the family estate. Founded in 1924, it was taken over by the 22 year-old Giuseppe in 1950. The learning curve must have been steep for a young man, but he rapidly became the flag bearer for the image of Valpolicella both in Italy and abroad.

A curious mixture of conservative and experimental, Giuseppe introduced non-native grape varieties to the estate. Alongside his traditional Amarone Classico, therefore, is 'Alzero', his unique Amarone-style blend of Cabernet Sauvignon, Cabernet Franc and Merlot. Similarly, the estate's Valpolicella Classico Superiore sits alongside 'Primofiore', a half-indigenous, half-Cabernet blend. Giuseppe also produced small quantities of a white wine, Bianco Secco, using a rare local grape called Saorin.

Since 2012 the estate has been run by two successive generations. The future is safe in the confident hands of Giuseppe's two grandsons, Francesco and Lorenzo.

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BIANCO SECCO 2015

Quintarelli's only white wine is a blend of Garganega, Trebbiano Toscano, Sauvignon Bianco, Chardonnay and the native Saorin. The grapes are typically harvested in late August or early September, at a yield of approximately 8,000kg per hectare. Pale golden in colour, it is gently aromatic, with notes of apricot and a little viscosity. It is given 12 hours' cool maceration before pressing and fermentation at controlled temperature. A little *bâtonnage* (lees stirring) adds weight and texture, as does a small proportion of dried grapes. 10-12,000 bottles per year are produced.

£143.26/case of 6 bottles, in bond UK
£31.25/bottle, inc VAT

PRIMOFIORE 2013

This, 'first flower,' is the youngest red wine made at Quintarelli. The blend is Corvina and Corvinone 50%, Cabernet Sauvignon and Cabernet Franc 50%. Despite being 'half Bordeaux', Primofiore is unmistakably rooted in Valpolicella. The Cabernet grapes are dried for one to two months on straw matting after picking, whereas the Corvina and Corvinone are not dried. The grapes for Primofiore are generally harvested in mid-September. Primofiore is aged for two years in Slavonian oak *botti*.

£203.76/case of 6 bottles, in bond UK
£43.35/bottle, inc VAT

ROSSO CÀ DEL MERLO 2008

The Rosso Cà del Merlo and the Valpolicella Classico Superiore sit hand in hand and on paper it is rather difficult to tell them apart. We asked Francesco for his take on the personalities of these two wines. He acknowledged their resemblance, saying that the Rosso Cà del Merlo is made in the same way as the Valpolicella, but using slightly different grape varieties. As for style, Francesco's explanation was that the Rosso Cà del Merlo "has more red fruit character" whereas the Valpolicella has "stronger spices". The blend here is Corvina and Corvinone 55%, Rondinella 15%, Cabernet (Sauvignon and Franc) 10%, Merlot 15% and Nebbiolo 5%, Croatina and Sangiovese.

£330.26/case of 6 bottles, in bond UK
£68.65/bottle, inc VAT

Piedmont

Piedmont literally means 'at the foot of the mountains', and the vineyards of Piedmont form a stunning setting, with the Alps as a backdrop, Appenines to the south. The south-facing slopes provide the best vineyard sites.

Terroir here is very much linked to a climate balancing the chilled Alpine influences and warmth from the Mediterranean. We often talk about the intensity in grapes borne of a large difference between day and night-time temperatures. Here, in the Po Valley, the result so often is fog. Indeed it was not until our third visit to Cantina Giacomo Conterno that we were able to see any vines at all, so thick was that fog. The grapes further up the slopes therefore get more sun and make for potentially better wine.

The revered grape of the region "Nebbiolo" may even owe its name to that fog (nebbia in Italian, nebula in Latin). In fact, while Nebbiolo, responsible for Barolo and Barbaresco, is the card-carrying ambassador for Piedmont, Barbera is more widely planted and produces earlier drinking, more accessible wines in youth. We are fortunate in representing two very different estates here, Cantina Giacomo Conterno and Giulia Negri.



GIULIA NEGRI

Young, charming, receptive and brimming with energy, Giulia Negri is a self-styled 'Barologirl'. The latest generation to take the reins of a family estate stretching back 150 years, Giulia is mindful of history but ambitious too. Keen to forge her own path, she looks to other small, maverick producers around the world to glean knowledge and experiment. She is also fortunate to be working with extraordinary vineyards, the highest in Barolo, surrounded by truffle forests – an epicurean utopia.

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BARBERA D'ALBA DOC 2014

Simply lovely: a rush of black cherries and berries, gently spiced, with earthy *sous-bois* mineral notes. The palate is supple and well-rounded, with plump, accessible fruit. An exuberant wine, versatile, and a perfect foil to almost any meat dish, Barbera is often served before a Barolo, with the pasta course. Giulia's Barbera would work equally well with the main events: game, beef or, slightly chilled, a meaty fish.

£156.52/case of 12 bottles, in bond UK

£18.25/bottle, inc VAT

BAROLO DOCG LA TARTUFAIA 2011

This is altogether darker and more complex on the nose, mature in colour, garnet with a tawny rim. There is a savoury, smoky, leather element here with macerated, spiced fruit compote and cream – all echoed on the palate with its sumptuous texture and impressive length. Given the name, it will come as no surprise that this wine works brilliantly with almost any truffle dish and, for lesser mortals, humble mushrooms.

£303.52/case of 12 bottles, in bond UK

£32.95/bottle, inc VAT

CANTINA GIACOMO CONTERNO

Despite a prodigious winemaking history, the Conterno family were not vineyard owners until the prescient purchase of Cascina Francia in 1974. Southwest facing and at around 400m in elevation, it is one of the finest Piedmont monopole vineyards.

On this vineyard and the legendary Monfortino Riserva, the Giacomo Conterno reputation thrived and Roberto Conterno, in pole position since the untimely death of his father Giovanni, has assiduously added to the family holdings with Cerretta in Serralunga (2008) and, most recently Ariona, adjacent to the Francia vineyard.

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SELL OUT ON RELEASE.**

The next vintage will be available in August 2017.

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AMARONE
DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA

CLASSICO

TERRE DI GABIA

Tuscany

Chianti is many people's first thought of Tuscany, along with domes and spires and ochre tiled roofs, pasta in abundance and wines *in fiasco*. However, Tuscany is a vast, wonderful and varied expanse with very different geological and geographical sites, historical towns and villages - all charming in their individual ways. Even within the region there are different customs, food preferences and the choice of wines is endless.



VIGNAMAGGIO

South of Florence in the rolling Tuscan landscape lies the magnificent 15th century property, Vignamaggio, 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 well-known these days also for the finesse of its Chianti, 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 experiments too 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.

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CHIANTI CLASSICO DOCG TERRE DI PRENZANO, 2015

The wine offers classic bright cherry flavours, layered with mocha, dried herbs and warm spice. It has a soft, supple texture, smooth and velvety with the super-fine, well-handled tannins common to all Vignamaggio's wines.

£123.52/case of 12 bottles, in bond UK
£14.95/bottle, inc VAT

CHIANTI CLASSICO GRAN SELEZIONE RISERVA DI MONNA LISA 2012

Vignamaggio's flagship Chianti Riserva has now attained the superior 'Gran Selezione' status. This is an intense, elegant wine, from the estate's prime vineyards. Limpid garnet-ruby, it has a dark, gamey, smoky nose, with leather and spice. The palate reflects the aromatics of the nose and presents a lovely weight and texture – a really well-handled Chianti and a fine ambassador.

£253.52/case of 12 bottles, in bond UK
£27.95/bottle, inc VAT

VINSANTO DEL CHIANTI CLASSICO 2010

Forget dessert and indulge in a chilled glass of Vin Santo – Vignamaggio's version is hard to resist. The blend is Trebbiano di Toscana 50%, Malvasia 50%, hand-picked and dried for three months. The finished wine is sealed and allowed to rest and mature for five years, resulting in enormous decadence, an amber-gold marriage of apricot, marmalade and nuts. Traditionally served with Cantucci biscuits (dip in the wine to preserve teeth) and desserts, but delicious too with cheese.

£111.09/case of 6 halves, in bond UK
£23.95/half bottle, inc VAT

"Vinsanto, our sweet wine, is made with the white grapes Malvasia and Trebbiano, following the traditional method: natural desiccation of the grape for 3 months, followed by 5 years ageing in 'caratelli' (very small oak barrels)."

IRENE GORI
-Vignamaggio

TENUTA DI BISERNO

Here we are in Bibbona, coastal Tuscany – very different from the landscape which we left in Chianti. Tenuta di Biserno is our property here, 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, are a constant reminder of its moderating coastal influence.

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 only 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 additional 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. 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. 2012 was one such year. Here we have four splendid wines, one from the neighbouring Campo di Sasso estate.

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INSOGLIO DEL CINGHIALE TOSCANA 2015

Cabernet Franc 45%, Syrah 30%, Merlot 20%, Petit Verdot 5%

Campo di Sasso is a separate estate with a markedly different soil from nearby Bibbona with well-draining sand and clay – ideal for earlier drinking wines. Fermented in stainless steel, 30% of the wine sees 4 months in used oak – adding some flesh and body rather than any oak character.

Dark fruit, cherries and berries are lifted here with delicate spice and stony minerals.

Rounded and supple it is very accessible and a fine complement to Ragù, also a great barbecue wine.

£86.76/case of 6 bottles, in bond UK

£19.95/bottle, inc VAT

IL PINO DI BISERNO TOSCANA 2011

Cabernet Franc 50%, Merlot 30%, Petit Verdot 12%, Cabernet Sauvignon 8%

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 family, with great potential. The blend is beautifully pitched for the vintage. 10% has malolactic in oak. 80% is aged for 12 months in new and second year French oak, whilst the remainder is in stainless steel. Once bottled, the wine enjoys a further 6 months before release, allowing flavours to marry. All this is carefully judged, the better to express the complexity of this wine. The 2011 Pino is an intense, dark plum ruby, opaque and concentrated. The nose presents red and black fruit, minerals and some smoke and cedar notes, with a light, savoury backdrop. The palate reflects the complexities of the nose, set within an opulent texture. Nothing is overworked and precision and focus prevail throughout. What is really impressive is the very marked freshness.

£160.26/case of 6 bottles, in bond UK

£34.65/bottle, inc VAT UK

BISERNO TOSCANA 2010

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

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.

£464.51/case of 6 bottles, in bond UK

£95.50/bottle, inc VAT

LODOVICO TOSCANA 2012

A blend of Cabernet Franc, Merlot, Cabernet Sauvignon, Petit Verdot.

80% of this Lodovico 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.

£507.26/case of 3 bottles, in bond UK

£205.50/bottle, inc VAT

TENUTA DI TRINORO

Tenuta di Trinoro is the brainchild of Andrea Franchetti. The estate is far from what most of us envisage as Tuscany. It is in the southern extremes of the region, in the Val d'Orcia, described by Andrea as "god-forsaken"

The vineyards are planted between 500 and 700 metres above sea level, facing west-south-west, protected by two mountains, Cetona and Amiata, which flank the ten mile wide valley. The climate is continental, with very hot days but cool autumnal nights. Dry, it is perfect for prolonged ripening and several passages are made to ensure optimum ripeness, picking bunch by bunch. When Andrea arrived there was no vineyard, only a steep slope of wooded scrubland and a couple of dilapidated buildings without access roads. The surrounding countryside was almost uniquely populated by sheep. All of these impediments seem to have had little bearing on Andrea's determination to produce top quality wine here. He built everything from scratch, building terraces and planting Bordeaux varieties – ideally suited to the clay and fossil-rich limestone and gravels. High density planting ensured limited production and great intensity from the outset.

Andrea describes 2013 as a "serene" vintage, cooler than normal.

TENUTA DI TRINORO IS EXCLUSIVE TO CORNEY & BARROW IN THE UK.

TO ORDER

Please call

020 7265 2430 (London)

or

01875 321 921 (Edinburgh)

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sales@corneyandbarrow.com

"I like making wine. It is a work of art that changes with every year. A person is influenced during that year by the landscape of the place where he makes it. He is impressed by the natural scenery of the everyday, through the changing seasons, and transfers this impression to the wine he makes."

- ANDREA FRANCHETTI

LE CUPOLE TOSCANA 2013

Cabernet Franc 62%, Merlot 24%, Cabernet Sauvignon 8%, Petit Verdot 6%

This is the second label of the estate, harvested over nearly a month – totalling 32 pickings to ensure maximum ripeness. Ageing is used oak for 8 months. This presents warm, spiced fruit on attack, cherries and plums, with a backdrop of leather and persistent mocha notes. The palate is opulently textured with fruit-coated tannins, beautifully integrated as is a, attractive mineral drive which directs a long, poised finish.

£136.76/case of 6 bottles, in bond UK
£29.95/bottle, inc VAT

PALAZZI TOSCANA 2013

Merlot 100%

From 4 very different vineyards, with different terroirs, all elements play a role in the final blend - deep soils, clay, limestone and alluvial gravels.

A rich mature garnet in colour, this presents quite punchy fruit on the nose, red and black, some raisined notes and exotic hints of green tea. The palate is richly-textured sensual and ripe, much more opulent than the rather high-toned nose suggests. Andrea reports that this has evolved the most and, complex and chameleon-like, it is still changing. The tannins on the palate are powerful but well-integrated, and there is a lovely mineral tension, with light and shade throughout, adding definition.

£583.93/case of 6 bottles, in bond UK
£120.25/bottle, inc VAT

TRINORO TOSCANA 2013

Cabernet Franc 50%, Merlot 33%, Cabernet Sauvignon 13%, Petit Verdot 4%

Ruby-garnet in colour, the nose here presents dark, sultry, black fruit with morello cherry and blueberry notes. The palate, presents similar aromatics with some added spice and a well-defined mineral focus. There is a clear freshness and charm here as well as innate power. 8 months in new French oak and 11 months in cement, makes for a sumptuous texture, rounded with no hard edges.

£614.51/case of 6 bottles, in bond UK
£125.50/bottle, inc VAT

Sicily

Italy's second most prolific wine region after Veneto, Sicily was until relatively recently best known for reliable bulk wine and the fortified Marsala. However, plantings on the slopes of Mount Etna at altitudes up to 1,000m have driven a surge in the region's fine wine credentials. The electrifying wines of Andrea Franchetti's Passopisciaro have been at the forefront of this movement.



TENUTA DI PASSOPISCIARO

Not content with building a vineyard from scratch in Tuscany, Andrea Franchetti's second project seems at first and even second glance to have required just one step beyond genius in its conception. Passopisciario is sited on the slopes of the live volcano, Mount Etna. A constant plume of smoke and the odd ash-filled belch present a constant reminder that Etna is indeed alive and kicking, a volcano with attitude, given to relatively frequent lava spills. These "spills" devastate the landscape, rich woodland instantly given over to a sea of solidified black ash – rather terrifying really - yet Andrea has cause to be grateful as each flow leaves a unique mineral profile giving rise to "individual Contrada wines".

Andrea's first task was to clear and restore long-abandoned terraces of ancient vines on the northern slopes of the mountain, replanting where required, at a density of 12,000 vines per hectare on thin lava dust. The indigenous Nerello Mascalese is ill-disciplined and produces rustic, heady wines. Andrea is rigorous in restoring order with strict pruning and selection. This, allied to high altitudes and high density, makes for a very different, elegant and balanced style with an emphatic sense of place borne of the volcanic soils. These soils impart a profound mineral element across the board. Andrea, as ever, respects and plays to the strengths of his chosen terroir and here, on Etna, he produces wines of remarkable complexity and individual personality. Significant temperature differences between day and night also play an important role, necessitating a longer growing period and this, in turn, contributes complexity and intensity. The harvesting of the indigenous Nerello Mascalese often continues well into November.

TENUTA DI PASSOPISCIARO IS EXCLUSIVE TO CORNEY & BARROW IN THE UK.

TO ORDER

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"Volcanoes are gloomy places and when I arrived Etna was even gloomier because it was an abandoned volcano. Wineries lay collapsed over its slopes."

yet

"Etna has enormous poetry. Making wine you have access to that poetry. Mother Nature is not benign here. You are conducting your viticulture on that which has emerged from the inferno below"

- ANDREA FRANCHETTI

PASSOROSSO DOC ETNA 2014

This is a blend of various altitudes and soil types between 550 and 1000 metres above sea level. The higher sites are gravel based. The lower, deep lava powder. Aged in large neutral barrels, unfiltered, the wine is a very pure expression of Nerello Mascalese, bright and pure - totally unforced. Andrea learned early on that this is a variety which requires a gentle touch.

Intense yet limpid, this is immediately attractive. The nose presents an intriguing combination of pepper, red and black fruit and a very distinctive, smoky, mineral backdrop. There is attractive weight on the palate, upbeat fruit and a persistent freshness. In terms of food pairings, this works well with dishes we normally associate with Pinot Noir, game birds, chicken and pork and, slightly chilled, works well with meaty fish.

£148.76/case of 6 bottles, in bond UK
£32.35/bottle, inc VAT

CONTRADA CHIAPPEMACINE TERRE SICILIANE 2013

Nerello Mascalese 100%

2013 produced a very different year, cold and rainy almost all summer. By mid-October, the grapes were still far from ripe but thankfully, at the end of the month, warm temperatures took hold, facilitating full maturity. The grapes were small but healthy. Harvest started on 25th October on the lower slopes and finished on 10th November. The Contrade result from different lava flows and are essentially the crus of Etna. Chiappemacine lies at 550m altitude and is planted on the furthestmost stretch of very thin, black, Etna lava and limestone, a site which attracts cooling breezes.

An attractive, lustrous ruby, deeper than Passorosso, this presents stony, earthy fruit on the nose and similarly mineral red fruit on the palate. There is a feisty freshness here which is very attractive – good wine, fascinating and long.

£175.26/case of 6 bottles, in bond UK
£37.65/bottle, inc VAT

CONTRADA RAMPANTE TERRE SICILIANE 2013

Nerello Mascalese 100%

At 1,000m altitude, on sandy lava, the aromatics are at their most pronounced at this contrada due to the sandy, mineral composition of the soil. In fact the 2013 was rather controlled when we first tasted but, when re-tasted for this offer is was delectably sweet on the nose, rich in red fruit and supple cherries, with some background herbal notes. Fresh, bright and vibrant, it has real energy. It remains characterful and focused through to a long, precise finish – very fine.

£171.26/case of 6 bottles, in bond UK
£36.85/bottle, inc VAT

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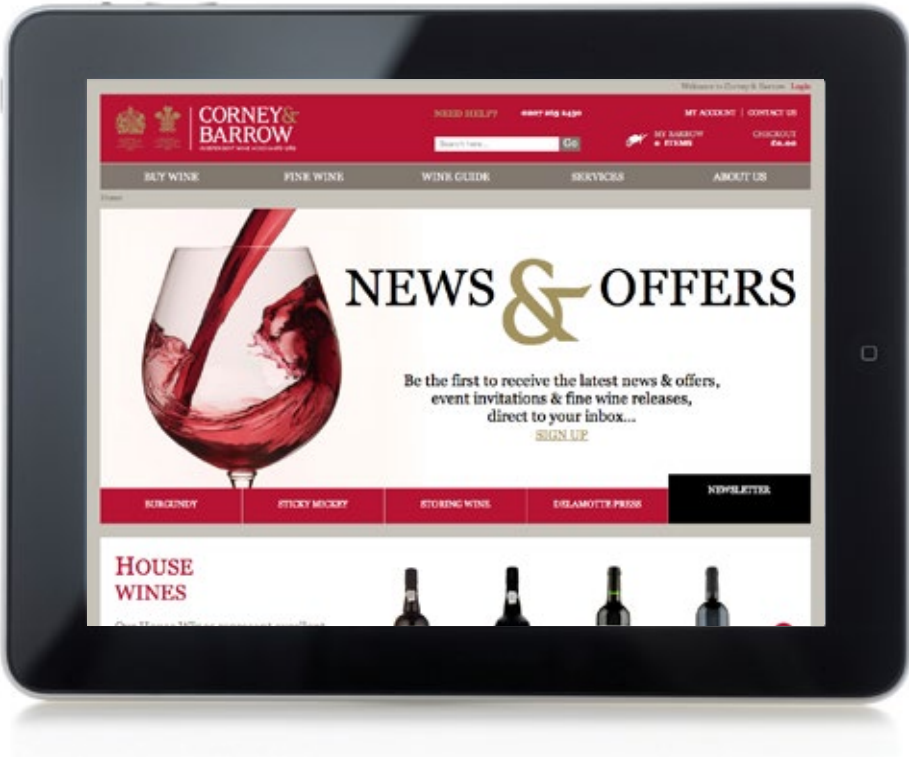
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