





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

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"Italy is not a countryit's an emotion"

ULIET MILLS IN AVANTI! (BILLY WILDER 1972)





LE COLTURE IS EXCLUSIVE TO CORNEY & BARROW IN SINGAPORE.

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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.

GIULIA NEGRI IS EXCLUSIVE TO CORNEY & BARROW IN SINGAPORE.



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.

\$55/bottle, inc GST

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 wines works brilliantly with almost any truffle dish and, for lesser mortals, humble mushrooms.

\$75/bottle, inc GST

LANGHE PINOT NERO LA TARTUFAIA **GIULIA NEGRI 2013**

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It is distinguished by elegance and finesse with notes of red fruits, spices and moss; of a mild structure and soft tannins. The aging process allows the soft and elegant expressions to vary.

\$60/bottle, inc GST

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FRATELLI ANTONIO E RAIMONDO

Fratelli Levis (Levis brothers Antonio & Raimondo) has started their activity of blending and selecting Piemonte wines in the north side of the regionin the 1938. Both enologists, they acted as "negociant eleveur" of fine wines like "Gattinara" and "Colline Novaresi Nebbiolo". Being themselves tremendously keen on Nebbiolo grapes variety decided, at the end of Second World War , to move their business to the Nebbiolo heaven: The Langhe region in South Piemonte.

Since then on, working in synergy with the Satirano wineries, they have been selecting, blending and ageing the best harvest in order to offer high class Barolo and Barbaresco.

GAVI DI GAVI FRATELLI ANTONIO E RAIMONDO 2015 Ripe pear and white flowers dominate in this elegant and appealing Gavi di Gavi. Wine is the lifeblood of the quiet town of Gavi, nestled snugly in the South Eastern corner of Piedmont in Northern Italy. Here, the Cortese grape flourishes on fossil-rich soils, which are ideal for the production of white grapes. This Gavi di Gavi is pretty and perfumed with notes of orchard fruit. \$36/bottle, inc GST DEMONITORIE DI ORIGINEE CONTROLLATA E GARANTIA DEMONITAZIONE DI ORIGINEE 750 mle BATELLI LEVIS

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GIANFRANCO SOLDERA

The initial introduction to this great estate was made when Roberto Conterno so very generously drove us from his magnificent estate in Barolo all the way down to Brunello di Montalcino. As a lover, some would say obsessively so, of Italian wines, to be walking through the wonderful gardens at Case Basse with both Roberto and Gianfranco was one of those "pinch yourself" moments. There is such drive, focus, energy and generosity about both men. It is correct to say that any cellar should contain Soldera.

These releases mark our fifth and sixth vintages representing Gianfranco Soldera across Asia. They also draw to a close the era scarred by that cruel act of vandalism. This offer is therefore a valediction of sorts, but without mourning. On a visit earlier this month, it was clear that Soldera has risen phoenix-like.

20 The oldest vintage now in cask is 2013, and the youngest 2016. Both are sublime and are firmly on the road to plentiful (or relatively plentiful) magnificence. Gianfranco's children, Mauro and Monica Soldera, are the future of this great estate and are clearly cut from the same cloth as their father. Soldera is in safe hands. We look forward to a long future by their side.

> **SOLDERA IS EXCLUSIVE TO CORNEY & BARROW IN HONG KONG, MAINLAND** CHINA, MACAU, THAILAND, MALAYSIA AND INDONESIA.

SOLDERA 2011 & 2012 WINES WERE **RELEASED IN JUNE 2017.**

The next vintage will be available in May/June 2018.

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SOLDERA CASE BASSE 2011

Bright, delicate ruby in colour, this has a finely perfumed nose of crushed rose petals and violets, the pure raspberry fruit offset against a savoury leafiness and gentle herbal, dried fruit aromas. The palate is wonderfully inviting, shot through with luminous red cherry, adroit, incisive acidity and powerful chalky tannins which provide structure whilst exerting minimal sense of grip. Were your head not to tell you that this is a wine in its early infancy, your heart would demand that you drink it right now.

£1,500 in bond /case of 6 bottles £1,600 in bond /case of 3 magnums

SOLDERA CASE BASSE 2012

Luminous ruby in the glass, the 2012 Soldera is assertively fruited on the nose, sweet red berries and a hint of phenolic gloss holding sway over the fine earthy minerality which lurks beneath. The palate is exuberantly bright and still very much in its primary phase, a thrilling forthrightness of fruit, detailed by white flowers and some dark spices, firm and perfectly ripe tannins providing the chassis. Achingly long and persistent on the finish, sustained by a beautiful arc of acidity which will ensure a long life ahead.

£1,500 in bond /case of 6 bottles £1,600 in bond /case of 3 magnums

"The excitement this wine provides is extraordinary. Simply put, this is one of the world's greatest wine estates and a wine made by one of the wine world's areat men"

WILL HARGROVE - Head of Fine Wine

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.

CHIANTI CLASSICO DOCG TERRE DI PRENZANO, 2014

The Estate dates from the 15th Century and having been stunningly restored featured in Kenneth Brannagh's 'Much Ado About Nothing'. Deep in colour with rich, black cherry fruit, ripe plum and hints of vanilla. This is a freshly-fruited Chianti Classico with traditional flavours of sour cherry, mocha and dried herbs. Well balanced and with fine tannins, this is a retrained, classic wine.

\$40/bottle, inc GST

CHIANTI CLASSICO GRAN SELEZIONE CASTELLO DI MONNA LISA 2010

A traditional Chianti with a sedate richness and luscious dark fruit dominating the nose and palate with hints of leather. A purity of concentrated fruit pervades throughout with a complementary freshness of style. 90% Sangiovese and 10% Merlot and Cabernet Sauvignon, this is drinking now but will also mature well.

\$63/bottle, inc GST

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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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IL PINO DI BISERNO TOSCANA 2010

Cabernet Franc 45%, Merlot 25%, Cabernet Sauvignon 20%, Petit Verdot 10%

This is a wonderfully accessible, inviting wine from the enlightened, pioneering Marchese Lodovico Antinori's new estate in Tuscany. A very deep, brilliant, jet plum-ruby in colour, this has an initially subdued nose, macerated cherries gradually coming to the fore. Dark fruit extends onto a mineral rich, focussed palate, powerful, with ripe, well-integrated tannins and hints of spice. Full and muscular, there is nonetheless grace here, enhanced by underlying freshness - lovely balance and very fine length.

\$82/bottle, inc GST

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.

\$200/bottle, inc GST

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.

\$330/bottle, inc GST

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 26 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 varietals – 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.

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"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 2012

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. A rich ruby-garnet in colour, this reveals exuberant red and black fruit from the outset, characterful and inviting, its sweetness enhanced by a heady dash of spice, punctuated by minerals and underpinned by finegrained tannins.

\$72/bottle, inc GST

CAMPO DI MAGNACOSTA 2013

This is deeply coloured, a rich, ruby-cherry. The nose is again high-toned, consistent with the vintage - dark fruit and wood smoke, toasted oak and roasting coffee on the nose, with some herbal refreshment. The palate is rich and rounded, still gaining complexity from extended lees contact, complemented by pepper, wild herbs and crunchy minerals. The structure is firm and grippy, adding an attractive edgy quality and has a long, controlled finish.

\$120/bottle, inc GST

PALAZZI TOSCANA 2010

100% Merlot

A deep plum in colour, glittering and intense, it clings languidly to the sides of the glass - enticing. The nose presents heightened black fruit, crème de cassis and compote of cherry, layered with mocha notes, hints of tobacco and vanilla. The palate shows a classical structure and definite capacity for ageing, yet opulence prevails overall. This is a powerful, muscular wine the structure of which is camouflaged by luscious fruit - phenomenal.

\$255/bottle, inc GST

TRINORO TOSCANA 2010

60% Cabernet Franc, 35% Merlot, 4% Cabernent Sauvignon, 1% Petit Verdot

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A shimmering, jet-shot plum-cherry in colour, it presents a complex nose, a blend of predominantly red fruit with hints of tobacco, spice, wood smoke and tea; given focus through a relentless incisive mineral seam. Andrea responds so well to vintage conditions, playing to each year's strengths - hence why it is impossible to second guess the final blend and why it can be so different year on year. The palate here echoes the aromatics presented on the nose, all set within a luscious frame, lifted by certain acidity and clearly defined, earthy minerality.

\$282/bottle, inc GST

CONTACT US

SINGAPORE

101 Cecil Street, #16-07 Tong Eng Building, Singapore, 069533 T+65 6221 8550 F +65 6221 8461 singapore@corneyandbarrow.com

HONG KONG

6D, 9 Queen's Road Central Hong Kong T +852 3694 3333 F +852 3152 3270 contacthk@corneyandbarrow.com

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