



BY APPOINTMENT TO  
HER MAJESTY THE QUEEN  
AND HER ROYAL HIGHNESS  
THE PRINCESS OF WALES  
CORNEY & BARROW LIMITED  
LONDON



BY APPOINTMENT TO  
HER MAJESTY THE QUEEN  
AND HER ROYAL HIGHNESS  
THE PRINCESS OF WALES  
CORNEY & BARROW LIMITED  
LONDON

CORNEY &  
BARROW

INDEPENDENT WINE MERCHANTS-1780



IL PINO  
*di Biserno*

2015

TENUTA DI BISERNO

2014 and 2015 VINTAGES, EN PRIMEUR

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



IL PINO  
*di Biserno*

2015

UVE RACCOLTE NEI VIGNETI DELLA  
TENUTA DI BISERNO  
TOSCANA  
INDICAZIONE  
GEOGRAFICA

*“The wines of Tenuta di Biserno  
go from strength to strength. As  
the vines age they increasingly  
reflect both place and vintage.”*

ALISON BUCHANAN



# TENUTA DI BISERNO

2014 & 2015 VINTAGES, EN PRIMEUR





# 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.

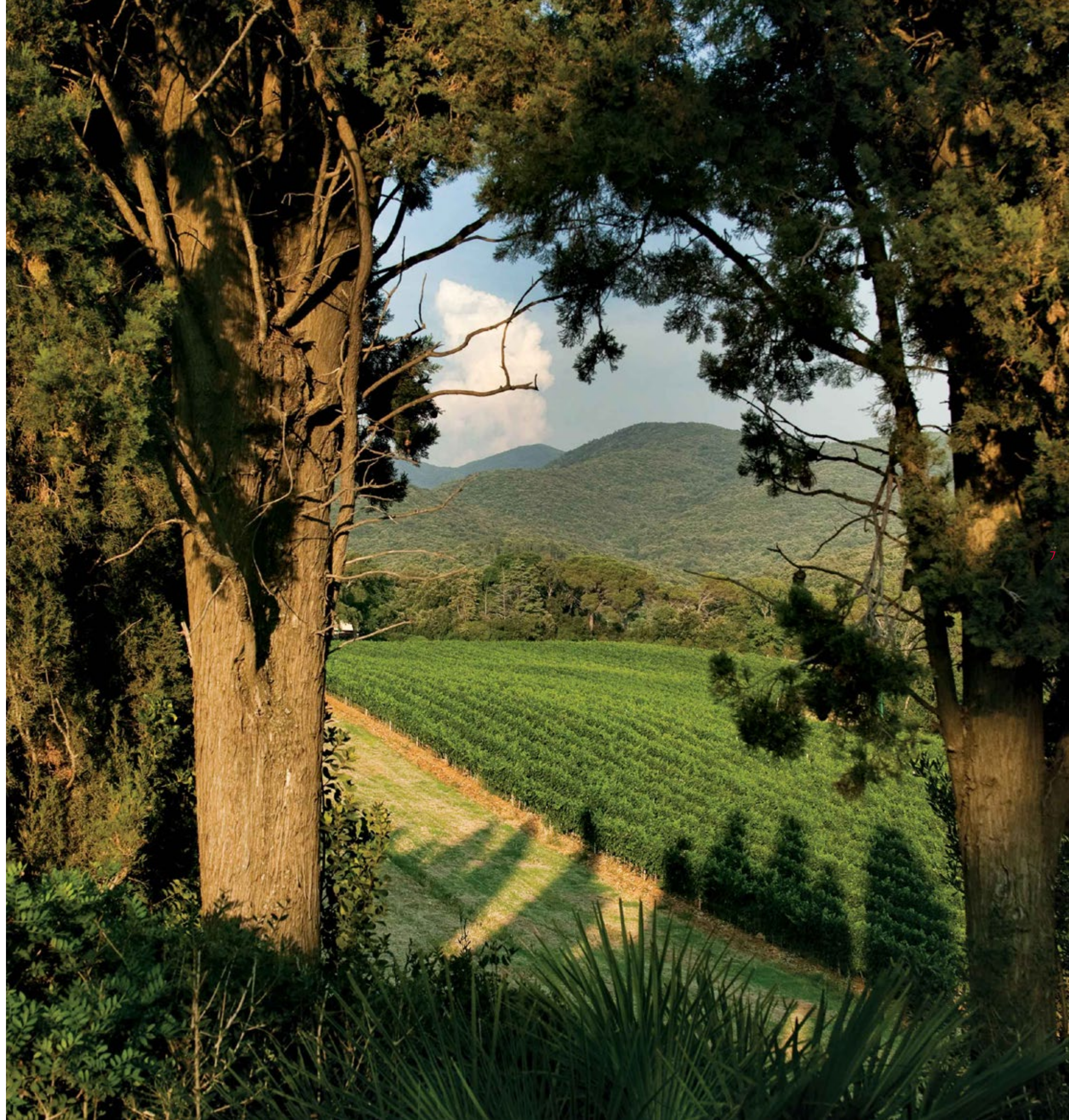
The soil of the Bibbona vineyards – so called *Bolgheri conglomerate* - is very rich in minerals which, as at Ornellaia, persuaded Marchese Lodovico Antinori, original founder of the Ornellaia estate, to plant exclusively Bordeaux varietals, significant proportions of Cabernet Franc, followed by Merlot, 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. There is one additional aspect of *terroir*, often overlooked, which is much in evidence here, namely, luminosity. Biserno enjoys excellent light, and benefits from perfect exposure to the sun as well as wonderfully cooling sea breezes, all in harmony. The estate team exercises very high maintenance and disciplined, sustainable, agriculture with minimum intervention.

6 We were fortunate to have the pleasure of welcoming Helena Lindberg, winemaker at Biserno, to Thomas More Street in March. She was guest speaker at a wine-tasting / lunch with several *sommeliers*. Her passion for Biserno, her meticulous eye for detail and her perfectionism sang loudly at the presentation. Helena is tasked with interpreting the ingredients of the vineyards as faithfully as possible. Formerly a food scientist, she had worked in the Barossa Valley in Australia and then in New Zealand, developing a fervent interest in wine which ultimately took her to France to study oenology. She has worked with Lodovico since 2004. Biserno is in good hands.

In this release we are offering two wines, the eponymous Biserno, 2014 vintage and Il Pino di Biserno, 2015.

There will be no Lodovico. Marchese Lodovico Antinori only produces Lodovico when every element of the growing cycle melds together impeccably at this one very specific site, a highly individual parcel of land.

There is obviously however a positive impact on Biserno when Lodovico is taken out of the equation, making Biserno 2014 something of a *no-brainer* purchase.





# 2014 VINTAGE NOTES

*“A combination of the soils, the position of the vineyards and some risk taking, in terms of giving the grapes hang time, allowed us to make wines that have plenty of finesse, fine, silky tannins and length.”*

HELENA LINDBERG, WINEMAKER

March 2018

The winter was relatively warm with quite a lot of rain serving to replenish reserves. With none of the impediments of really cold weather, there was an unusually early bud burst. Spring was pretty average, with gentle rain in April and May. Summer then offered unusually cool conditions with above average rainfall. There was a staggering 18 days when it rained during July. August continued in this vein, daytime temperatures doggedly remaining below 30°C, with night time often below 18°C.

These atypical conditions. in sharp contrast to the heat-waves of several previous years, brought different challenges. The team at Biserno simply had to re-direct their habitual rigorous viticulture towards different elements. Hopes for a better September were initially thwarted with rain in the first half of the month. Then, thankfully, the weather not only improved but became dry and rather lovely at the end of September and the beginning of October – marvelous timing. Having good weather towards the end of the season has a tremendous impact as harvest need not be hurried and the best parcels can be left to achieve optimal ripeness. Even with the early-ripening varieties, some parcels of Merlot and Cabernet Franc were picked late September and first week of October whilst the best Cabernet Sauvignon and Petit Verdot parcels were harvested right through to the second week of October.

Flying in the face of certain armchair critics of the vintage, the rigorous disciplines at Biserno, allied to quality of *terroir* made for a rather exciting potential Biserno from the outset, further enhanced with the inclusion of declassified Lodovico.



# 2014 TASTING NOTES

## 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. Further to enhance quality, the Marchese has elected then to age for 12 months in the bottle before release – costly but a quality-driven strategy. As ever, the final blend remains a closely guarded secret, Lodovico keen that we concentrate on the wine rather than statistics. My goodness the Biserno team has excelled here, Ranieri Orsini in the vineyard and Helena Lindberg in the cellar, overseen by Lodovico. The fruit on the nose is sweet and rich – a blend of dark fruit earthiness and red berry high notes, hints of undergrowth and floral lift. The palate is luscious, sumptuous and yet graceful, supported by fruit-coated, ripe tannins. This is full of energy with hints of both chocolate and kirsch to finish – deeply impressive.

Corney & Barrow Score 17.5 to 18  
Recommended drinking from 2019 - 2030+

£495/case of 6 bottles, in bond UK

## TASTING GUIDE

Our tasting notes provide full details but, at your request, we have also introduced a clear and simple marking system. We hope these guidelines assist you in your selection.

Wines are scored out of 20. Customers seem to like it and it has the benefit of simplicity.

We will often use a range of scores (e.g. 16.5 to 17) to indicate the potential to achieve a higher mark. When a ‘+’ is shown it adds further to that potential. Wines from lesser vintages will, inevitably, show a lower overall score.

Wines are judged, in a very broad sense, against their peers. Why? Well, you cannot easily compare a Ford with an Aston Martin, other than they are both cars and have wheels. It is not that different with wine.

A score is a summary only. The devil is in the detail, so please focus on the tasting notes and, as always, speak to our sales team.

# 2015 VINTAGE NOTES

“2015 was yet another year when it paid off to be patient and to take some risks in leaving the grapes hanging despite worrying weather forecasts”

HELENA LINDBERG, WINEMAKER  
March 2018

2015 is, first and foremost, accepted as a very good vintage. The year started positively, from the outset, with a mild rainy winter. This, combined with rain later in spring, served to boost reserves for the summer. Budburst went well in these temperate conditions and April, with warmer weather further stimulated growth. The benign climate then continued so that flowering and fruit set went well. It was almost too good to be true, after the relatively cold 2014. A heat-wave in July momentarily disturbed the calm but temperatures lowered towards the end of the month with rain in August – good for the vines. On the whole the growing season was benevolent and this continued through to a mild, rather dry September – perfect for gradual ripening of the grapes. The team at Biserno favoured leaving the grapes on the vine longer, to attain full phenolic ripeness. This was a gamble, as Helena states, due to disquiet over the weather forecasts – but it paid off in spades with a delightfully harmonious Il Pino, with good structure, finesse, supple tannins and that hallmark seductive character.

# 2015 TASTING NOTES

## IL PINO DI BISERNO 2015

35% Merlot, 30% Cabernet Franc, 23% Petit Verdot 12% Cabernet Sauvignon,

Il Pino is a classic wine from the Upper Maremma, its production, as with the other wines, overseen by Marchese Lodovico Antinori. Made from grapes from younger vines on the estate, the wine is accessible in youth revealing remarkable finesse and fine balance. We have gradually come to the conclusion that Il Pino di Biserno is such a distinctive wine, in its own right that referring to being the “second wine” or even “little brother to Biserno” belittles its inherent, seductive quality.

As ever, Il Pino di Biserno combines its own personality whilst remaining 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 better to express the complexity of this wine. Jet-plum velvet in appearance, this offers blueberry, cherries and stony minerals on the nose, complemented by dried flower potpourri, pepper-spiced. The palate is plush and opulent in texture yet has an impressive focus, dark fruit with a seam of earthy minerals, and layers of dark chocolate and coffee. This is punchier at this stage than previous vintages – has real character mid palate and is driven throughout a sustained, layered, red-berried finish.

Corney & Barrow Score 17 to 17+  
Recommended drinking from 2019 - 2026+

£175/case of 6 bottles, in bond UK



# To ORDER

Please contact

London +44 (0)20 7265 2430  
Edinburgh +44 (0)1875 321 921  
Singapore +65 6221 8530  
Hong Kong +852 3694 3333  
Email sales@corneyandbarrow.com

LONDON  
1 Thomas More Street  
London E1W 1YZ  
T +44 (0)20 7265 2400  
F +44 (0)20 7265 2444  
sales@corneyandbarrow.com

NEWMARKET  
Belvoir House  
High Street, Newmarket  
Suffolk CB8 8DH  
T +44 (0)1638 600 000  
F +44 (0)1638 600 860  
newmarket@corneyandbarrow.com

NORTH OF ENGLAND  
Sedbury Stables  
Sedbury Hall, Richmond  
North Yorkshire DL10 5LQ  
T +44 (0)1748 828 640  
F +44 (0)1748 821 928  
sedburyorders@corneyandbarrow.com

EDINBURGH  
Oxenfoord Castle by Pathhead  
Midlothian  
Scotland EH37 5UB  
T +44 (0)1875 321 921  
F +44 (0)1875 321 922  
edinburgh@corneyandbarrow.com

AYR  
8 Academy Street, Ayr  
Ayrshire, Scotland KA7 1HT  
T +44 (0)1292 267 000  
F +44 (0)1292 265 903  
ayr@corneyandbarrow.com

SINGAPORE  
101 Cecil Street,  
#16-07 Tong Eng Building,  
Singapore, 069533  
T +65 6221 8530  
singapore@corneyandbarrow.com

HONG KONG  
Unit D, 6th Floor,  
9 Queen's Road Central,  
Central, Hong Kong  
T +852 3694 3333  
hongkong@corneyandbarrow.com

www.corneyandbarrow.com



