



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



BY APPOINTMENT TO  
HIS EXCELLENCY THE GOVERNOR  
WINE MERCHANTS  
CORNEY & BARROW LIMITED  
LONDON

**CORNEY &  
BARROW**

INDEPENDENT WINE MERCHANTS-1780



2015 & 2016 VINTAGES, EN PRIMEUR

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



*“Il Pino has been  
compelling since  
it debuted...”*

**Antonio Galloni (Vinous)**



## INTRODUCTION

It is with some awe, even alarm, that I note that we first introduced Biserno to the UK market in November 2010, with the 2007 vintage. How time passes.

We may feel that time has flown by but those original vines will have matured slowly in the intervening years and we feel that this comes through in today's wines, as the Estate flourishes and becomes comfortable in its own skin.

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.

Lodovico had spotted the property which would become Tenuta di Biserno in 1994, when he was scouting for land suitable for extending Ornellaia. What he saw excited him but he recognised that the geology and geography of Bibbona was so different to that of Ornellaia, hillier and stonier, that it would have to be a separate project.

Having sold his great creation Ornellaia in 2002, Lodovico was free to embark on this new enterprise and entered into a partnership with his brother, Marchese Piero Antinori.

The soil of the Bibbona vineyards - so called *Bolgheri conglomerate* - is very rich in minerals which, as at Ornellaia, persuaded Lodovico to plant exclusively Bordeaux varietals, significant proportions of Cabernet Franc, followed by Merlot, some Cabernet Sauvignon and surprisingly high proportions of Petit Verdot.

ALISON BUCHANAN  
April 2019

The vineyards are planted at 6,500 vines per hectare, with grass between the rows to restrict the young vines' natural vigour. High density maritime sediments and clay, on well-sheltered, north-west slopes provide ideal conditions for Merlot whilst free-draining gravelly sites higher up are perfect for the Cabernets. Cabernet vines do not like getting their feet wet. 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 fresh sea breezes, all in harmony, the vines being able to rest during the cool nights. The estate team exercises very high maintenance and disciplined, sustainable, agriculture with minimum intervention.

Within the estate there is a very individual parcel, set apart, which was found to produce wines of a very particular, unique character and personality. Everyone in the team decided that this ought to be fostered. The specific parcel, Vigna Lodovico, provides the Biserno estate's flagship wine Lodovico.

*“The relatively cool nights in August helped retain fresh fruit aromas and flavours. We harvested grapes with great fruit concentration and tannin quality.”*

**Helena Lindberg, March 2019**



## THE TEAM

---

Lodovico Antinori not only has a gift and proven track record for understanding *terroir* but also has an unerring ability to build an inspirational team to support him.

Director of viticulture Ranieri Orsini possesses an intimate knowledge of the vineyards and intuitively knows what Lodovico is looking for, having worked with him at Ornellaia for seven years.

Helena Lindberg is the winemaker, 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 1994.

Lodovico also enjoys the continued help and support of his good friend Michel Rolland as consultant. This is a relationship which goes back to Tenuta dell'Ornellaia and Masseto days in the mid-Eighties and remains strong and constant.

Biserno is in very good hands.

In this release we are offering two wines, the eponymous Biserno, from the 2015 vintage and Il Pino di Biserno 2016, little brother to Biserno. Lodovico 2015 will be offered, alone, later this year.

We are delighted that we will have Lodovico to offer later as it is only produced when every element of the growing cycle melds together impeccably at this one very specific site and measures up to Lodovico's scrutiny and perfectionism.

*“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 2019**



Helena Lindberg

## 2016 VINTAGE NOTES

10



2016 has a wow factor in Tuscany in general and here in Tenuta di Biserno, in particular. Winter was warmer than average but this was followed by a cooler spring, with intermittent rain lasting well into June. The rain was to prove very welcome as July and August were dry but there

was sufficient water to avoid any hydric stress. The vines appeared balanced, in their growth cycle and proceeded gradually, with no dramas, the plants enjoying the cool nights. Harvest took place between the first week in September and the second week in October.

## 2016 TASTING NOTES

### IL PINO DI BISERNO 2016

*Cabernet Franc with Merlot, Cabernet Sauvignon and Petit Verdot*

Il Pino di Biserno religiously balances its innate personality with the Estate's style – a generosity and richness, elegance and great potential. Strictly sorted, the grapes of the Estate's younger vines are de-stemmed and gently crushed. The alcoholic fermentation is in stainless steel, with 25% of the malolactic fermentation being in oak barrels, the remainder in stainless steel. The wine is then aged for 12 months in new and second-use French oak *barriques*, 10% in stainless steel, then matured 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 in colour, this has a nose reminiscent of an autumnal woodland stroll, presenting undergrowth, brambles and wild blackberry, with gentle hints of spice. The palate is beautifully weighted with velvet tannins and a warming, rich texture. The fruit is a mix of red and black berries and cherries, rounded by judicious use of well-integrated oak. Long and layered with hallmark freshness on the finish, this is good to go, with good mid-term ageing potential.

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

£185/Case of 6 bottles, in bond UK  
£195/Case of 12 halves, in bond UK  
£205/Case of 3 magnums, in bond UK

11

### 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 is, first and foremost, recognised 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 water 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, producing rich, structured wines.

Harvest took place between the first week in September and the second week in October.



# 2015 TASTING NOTES

## BISERNO 2015

*“A thought-provoking wine, Biserno reflects the excellent terroir and micro-climate of the coastal Upper Maremma. Only the finest grapes are selected for the blend.”*

Helena Lindberg

*Cabernet Franc, Merlot, Cabernet Sauvignon, Petit Verdot*

Destemmed and gently crushed, the alcoholic fermentation is in stainless steel, with 60% of the malolactic fermentation being in oak barrels, the remainder in stainless steel. This Biserno was aged for 15 months in 75% new French oak *barriques*, 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.

Opaque jet-ruby, shimmering and inviting, This is much darker, more brooding on the nose, than usual with black fruit intensity, blackberry and black cherries obvious on the nose, allied to earthy minerals and a persistent hint of macerated dried plums. The concentration of fruit is impressive but there is a savoury element which complements the fruit profile – cigar box notes and spice.

Helena believes *“there is no doubt that this is the best edition of Biserno.”* It certainly has power and needs time for the tannins to meld into that impressive fruit.

Corney & Barrow Score 17.5 to 18+  
Recommended drinking from 2021 - 2031+

£595/Case of 6 bottles, in bond UK

## LODOVICO 2015

*“There is one particularly special area of the vineyard, Vigna Lodovico, which yields remarkable and very particular results. It became immediately clear to all involved that this unique character and expression must be captured in one single wine.”*

Helena Lindberg

This year the blend is mostly Cabernet Franc, with a small proportion of Petit Verdot, from vines planted in 2002. The grapes are rigorously selected on a vibrating sorting table, de-stemmed and gently crushed. Whilst the alcoholic fermentation is in stainless steel, 80% of the malolactic fermentation is in oak barrels, the remainder in stainless steel. The wine is then aged for 16 months in new French oak *barriques* and allowed to rest, once bottled, for 12 months before release.

Here we find a cascade of cherries and berries on the nose – one senses the luxuriant quality of the wine to come. The colour is the jet-shot ruby of stained glass, the nose complex and layered, blueberry and blackberry and cherry fruit, complemented by more savoury notes, ferruginous minerals and dark chocolate – really richly spiced. This has power and restraint in equal measure and will make old bones. The balance is sublime and the finish incredibly protracted, perfumed and fresh. Sensational!

Corney & Barrow Score 18 - 19  
Recommended drinking from 2021 - 2031+

**To be released in the coming months.**

*“The spectacular 2015 is shaping up to be a wine of stratospheric intensity, depth and succulence.”*

Monica Larner on Lodovico 2015 (Wine advocate)



## CONTACT US

### LONDON

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

### EDINBURGH

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

### EAST ANGLIA

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

### AYR

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

### NORTH OF ENGLAND

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

### SINGAPORE

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

### HONGKONG

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



FACEBOOK  
@corneyandbarrow



TWITTER  
@corneyandbarrow



INSTAGRAM  
@corneyandbarrow

[www.corneyandbarrow.com](http://www.corneyandbarrow.com)

