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WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



BY APPOINTMENT TO
HIS MAJESTY THE PRINCE OF WALES
WINE MERCHANTS
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**CORNEY &
BARROW**
INDEPENDENT WINE MERCHANTS-1780



ITALY: THE JIGSAW

EXCLUSIVE TO CORNEY & BARROW IN THE UK



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THE ITALIAN JIGSAW

This is the second in our new series of 'jigsaw' offers, following our recent regional France releases.

Why a jigsaw? Because talent comes in different shapes and sizes. These are unique estates, tucked away in different corners of the country. Perhaps more so than anywhere else on the European wine map, Italy is a patchwork of regions, of aspects and microclimates.

As I said in our **France jigsaw offer**, the sum is not greater than the parts. The parts are what it's all about. The idea is simply to provide a focus for those seeking variety beyond the usual suspects.

Our offer starts with the glorious world of **Quintarelli** – a Valpolicella estate at the top of its game, that is both deeply traditional and wackily experimental. Although, as they say, a tradition is simply an experiment that has succeeded. These wines are perhaps one of the best illustrations of this in the C&B portfolio.

Ridolfi is a Montalcino estate that opens a window on Brunello and the Sangiovese grape. I highly recommend their Rosso di Montalcino for pure drinking pleasure and from there, it is a short step to the fabulous Brunello and the ageworthy Riservas.

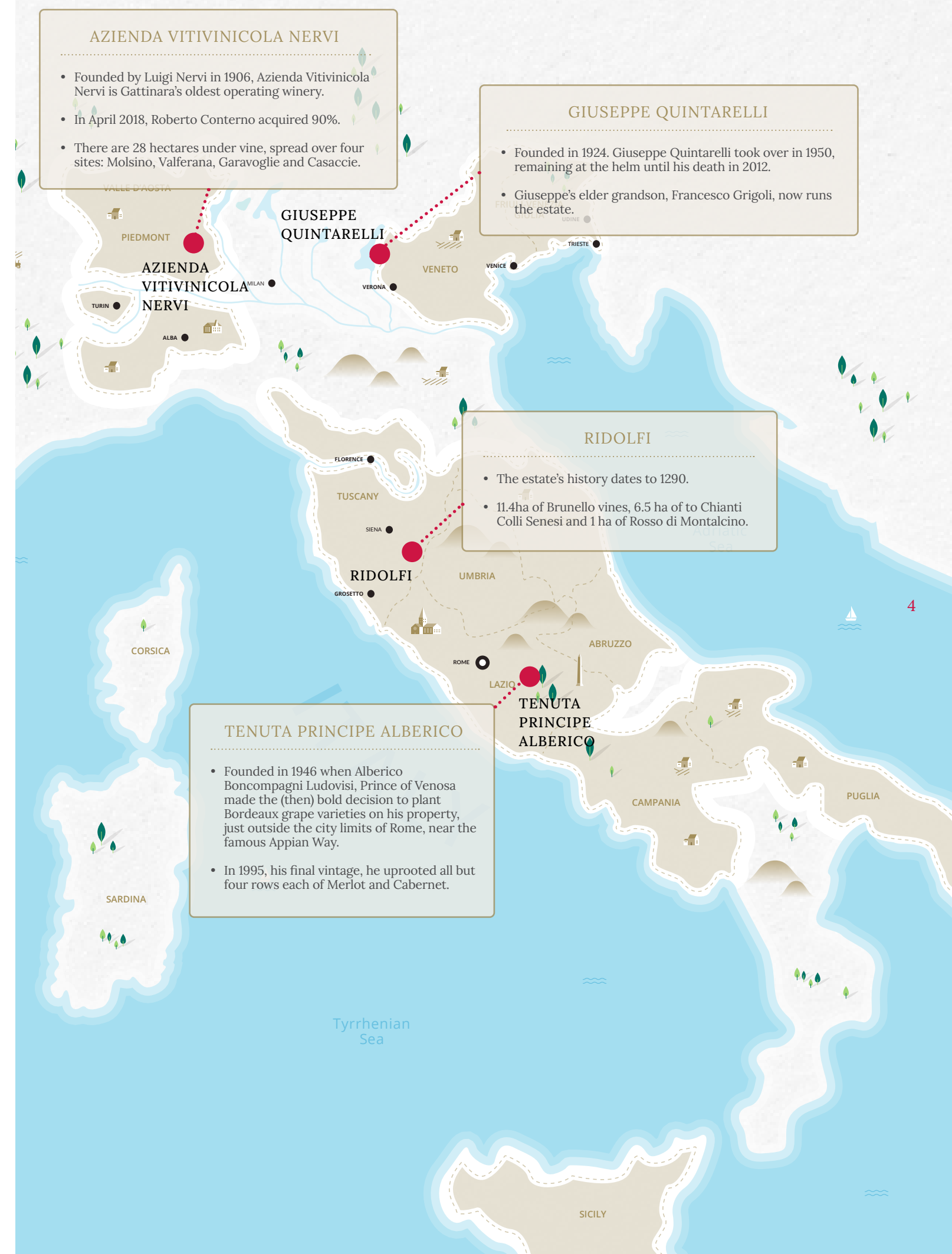
Moving south to Lazio, **Alberico** is the personal estate of Alessia Antinori. From the tiny vineyard, you can see the Rome skyline, including the basilica of Saint Peter's, which is rather wonderful. The red (Cab-Merlot) and white (Sémillon) are wines to seek out.


Finally **Nervi**, the Gattinara estate of Roberto Conterno, of Piedmont's legendary Giacomo Conterno. The wines here are the impressive Rosato and the new sparkling Nebbiolo, *Jefferson*.

Read on for a deep dive into the vinous richness of this most fascinating and varied of countries.

Guy Seddon

GUY SEDDON
HEAD OF FINE WINE BUYING
OCTOBER 2024





GIUSEPPE QUINTARELLI

VALPOLICELLA

Founded in 1924, Quintarelli
has become a reference point
for Valpolicella.

This traditional estate has always had one eye on the world beyond the hills of Valpolicella. Plantings include Cabernet Sauvignon, Cabernet Franc and Merlot, alongside native varieties such as Corvina and Corvinone.

Quintarelli has 11 hectares of vines, whose average age is around 30 years. Picking is late, usually in the first two weeks of October. Multiple passes through the vineyards are made. The first selection is of the best, ripest grapes, for the Amarone and Alzero. The second pass will become Valpolicella. The third is for the fresh young wines.

All of the grapes in the Amarone styles and some of the Valpolicella are dried on straw matting, concentrating the sugars and flavours (*appassimento*). The *ripasso* technique is used in the Valpolicella Classico Superiore, 're-passing' freshly fermented wine over unpressed Amarone skins.

Ageing takes place in large Slavonian oak casks. The Amarone and Alzero spend around seven years in oak. Annual production averages just 5,000 12-bottle cases. The labels were previously handwritten, a tradition perpetuated in today's jagged-edged labels.

Giuseppe Quintarelli died in 2012 and has been ably succeeded by his eldest grandson, Francesco Grigoli.

DISCOVER MORE





THE VINTAGES OFFERED HERE

Due to the phasing of releases at the estate, there are two vintages available of some wines. By all means request your preferred vintage but please be aware that all of them are in short supply.

GIUSEPPE QUINTARELLI

BIANCO SECCO 2022

The only Quintarelli white is 80% Garganega, with Trebbiano Toscano, Sauvignon Bianco, Chardonnay and Saorin. Pale lemon, almost watery white colour. Delicate aromas of green citrus fruit and lemon rind. The palate is pure and zesty, offering pear and lime fruit with a touch of almond. This has more in common with the 2020 than the 2021, the latter having more Sauvignon character. Includes a small (less than 1%) proportion of dried passito grapes. 10-15% is aged in old 20 hectolitre botti, further rounding out the texture. A refreshing 12.5% abv, as usual.

Corney & Barrow Score 17+
Recommended drinking from 2024 - 2027

£225/Case of 6 bottles, in bond UK
£95/Case of 1 magnum, in bond UK

BIANCO SECCO 2023

Francesco remarked that 2023 was warmer than 2022. 80% Garganega, with Trebbiano Toscano, Sauvignon Bianco, Chardonnay and Saorin, all co-fermented. Tasted from tank, at the estate, in May 2024. Yellow flower perfume, with a zesty, green citrus brightness and a tactile bite from the Garganega. The vines for Bianco Secco are 10-40 years old. This stays 10 months on lees. There is a small (less than 1%) proportion of dried passito grapes. 10-15% is aged in old 20 hectolitre botti. 12.5% abv. Bottled on 9th July 2024.

Corney & Barrow Score 17.5
Recommended drinking from 2025 - 2028

£230/Case of 6 bottles, in bond UK
£100/Case of 1 magnum, in bond UK

PRIMOFIORE 2021

Primofiore is 50% Corvina and Corvinone, 50% Cabernet (Sauvignon and Franc). The Cabernet grapes are dried on straw matting for two months, whilst the Corvina and Corvinone are fermented without raisining. Pretty red berry aromas, with dried herbs, straw and tobacco leaf. The medium bodied palate has a blood orange zestiness, with playful, lemony acidity lifting the raspberry and blackberry flavours. Fine tannins frame the palate without exerting grip. Aged for two years in large old Slavonian oak botti. 14% abv. Bottled April 2023.

Corney & Barrow Score 17.5
Recommended drinking from 2024 - 2030

£325/Case of 6 bottles, in bond UK
£130/Case of 1 magnum, in bond UK

PRIMOFIORE 2022

Literally “first flower”, Primofiore is 50% Corvina and Corvinone, 50% Cabernet (Sauvignon and Franc). The Cabernet grapes are dried on straw matting for two months, whilst the Corvina and Corvinone are fermented without raisining. Aged for two years in large old Slavonian oak botti. Tasted May 2024, at the estate. This had been bottled a month before. As Francesco described it, this is “in line with the 2021”. Balsamic notes, purity of raspberry and red cherry fruit. Powdery chocolate, dried herbs. Salty mineral texture. 14% abv. Bottled April 2024.

Corney & Barrow Score 17.5
Recommended drinking from 2025 - 2031

£325/Case of 6 bottles, in bond UK
£130/Case of 1 bottles, in bond UK

VALPOLICELLA CLASSICO
SUPERIORE 2016

55% Corvina and Corvinone, 30% Rondinella and 15% Cabernet Sauvignon, Nebbiolo, Croatina and Sangiovese. Half dried grapes, half *ripasso* (whereby the fermenting wine is ‘passed over’ Amarone skins). Bright ruby colour, with a lovely translucence. The nose is a meeting of pure dark and red berry fruit, dried herbs, peppery spices and incense. The palate has a particular juiciness in 2016, the medium-bodied raspberry fruit lifted on a wave of buoyant acidity, aided by zesty citrus and orange blossom. The finish is bone dry and precise, with lingering mineral extract. As there was no 2016 Amarone, this includes the fruit that would have gone into the Amarone. This spends at least six years in Slavonian oak botti. 15% abv. Bottled in December 2022.

Corney & Barrow Score 18
Recommended drinking from 2025 - 2032

£525/Case of 6 bottles, in bond UK
£235/Case of 1 magnum, in bond UK

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VALPOLICELLA CLASSICO
SUPERIORE 2017

55% Corvina and Corvinone, 30% Rondinella and 15% Cabernet Sauvignon, Nebbiolo, Croatina and Sangiovese. Half dried grapes, with half of the fermenting wine passed over Amarone skins, the traditional *ripasso* method, bolstering both body and raisined complexity. 2017 was warmer than 2016. Francesco feels that the *appasimento* and dried fruit character worked particularly well in 2017. A complex nose of dried herbs and desiccated red berry fruit, with pure raspberry. The palate is tight and nervy still, with phenomenal tension and drive. Pure and juicy. The best vintage I have tasted, with more patience required than 2016. Around a third of the estate’s production. This spends at least six years in Slavonian oak botti. 15% abv. Bottled in February 2024.

Corney & Barrow Score 18+
Recommended drinking from 2026 - 2033

£525/Case of 6 bottles, in bond UK
£235/Case of 1 magnum, in bond UK

ROSSO CÀ DEL MERLO 2016

Cà del Merlo means house of the blackbird and refers to the vineyard site. 55% Corvina and Corvinone, 15% Rondinella, 10% Cabernet (Sauvignon and Franc), 15% Merlot and 5% Nebbiolo, Croatina and Sangiovese. Half of the grapes are dried for two months on straw matting, whilst the other half are pressed following fermentation. The greater proportion of Merlot brings a red-fruited fleshiness, making for a fresher, fruitier, more overt wine than the Valpolicella, which should also be approachable a little sooner. Mid-ruby colour. A beguiling raspberry-fruited nose with violets and white pepper. The palate offers more Parma violets, with a building richness and dark bitter chocolate, framed by supple tannins. 15% abv.

Corney & Barrow Score 17.5+
Recommended drinking from 2025 - 2032

£485/Case of 6 bottles, in bond UK

ROSSO CÀ DEL MERLO 2017

The Cà del Merlo label has been made since 1980. 55% Corvina and Corvinone, 15% Rondinella, 10% Cabernet (Sauvignon and Franc), 15% Merlot and 5% Nebbiolo, Croatina and Sangiovese. Although the winemaking is the same as for the Valpolicella Classico Superiore, 15% Merlot introduces a red-fruited fleshiness, making for a fresher, fruitier, more overt wine than the Valpolicella, which should also be approachable a little sooner. When we visited at the end of May 2024, this had been recently bottled and was not yet labelled. Francesco labelled a bottle for our tasting especially – so we could say that we tasted bottle number 1! The fruit profile here is darker than in previous years. An impressive wine of purity and juiciness. 15% abv.

Corney & Barrow Score 17.5
Recommended drinking from 2026 - 2033

£495/Case of 6 bottles, in bond UK



ROSSO DEL BEPI 2016

Rosso del Bepi is made in vintages falling just short of an Amarone but which warrant a separate wine. Something of a rarity – the previous vintages were 2014, 2010, 2008 and 2005. The berries received four months’ drying and eight years’ maturation in Slavonian oak botti. In addition, the *ripasso* method is used here, re-passing and re-fermenting the wine on the recently-pressed skins of an older Amarone. Mid-ruby colour. Aromas of bitter cherry, orange zest and violet, with tobacco leaf and dried herbs. The palate is inky and dark, with plum, blackberry and bitter chocolate, framed by supple tannins and lifted by beautiful fresh acidity. A focused finish leaves a trail of fine stony minerality and citrus rind. 15.5% abv. Re-tasted at the estate in May 2024, this was lifted, rich and wonderful.

Corney & Barrow Score 18
Recommended drinking from 2025 - 2032

£750/Case of 6 bottles, in bond UK
£325/Case of 1 magnum, in bond UK

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AMARONE DELLA VALPOLICELLA
CLASSICO 2017

55% Corvina and Corvinone, 30% Rondinella, with the remaining 15% made up of Cabernet, Nebbiolo, Croatina and Sangiovese. Amarone is the pinnacle of Valpolicella and this is a celebrated wine in the Quintarelli range. Dark berry fruit aromas, a meeting of dried and pure cassis and blackberry, with rich red cherry and a high-toned sweet lift which makes the aromas soar. The palate is rich and intense, chocolate and blackcurrant fruit framed by supple, fruit-coated tannins. Wonderful. Seven years in old oak botti. 16.5% abv.

Corney & Barrow Score 18.5
Recommended drinking from 2026 - 2043

£1,450/Case of 6 bottles, in bond UK
£570/Case of 1 magnum, in bond UK

AMARONE DELLA VALPOLICELLA
TRE TERRE 2013

The name Tre Terre, literally three lands (or *terroirs*), has a long history at Quintarelli. Giuseppe Quintarelli used it on special editions of Recioto in the 1980s, but this is its first appearance on an Amarone label. The grapes for the Amarone Tre Terre 2013 are from select vineyards in the communes of Negrar, Marano and Sant’Ambrogio. The Vigneto Conca d’Oro vineyard is found in the latter commune, at 350m of elevation. It contributes about 50% of this blend. Deep ruby colour, with orange tints. The multifaceted nose offers dark peppery spice and pure, inky blackberry fruit, with bitter cherry and liquorice. The palate opens cool and poised, finding an impressive richness and raisined power on the potent mid-palate, on which flavours of dark cherry and cassis come to a bone dry point of focus, framed by structured tannins. According to Francesco Grigoli, the difference between this and the regular Amarones is purely stylistic – this has a more powerful, “dry, sharp character.” They are not yet sure if another vintage will be released in the future. A potential one-off, therefore. 16% abv.

Corney & Barrow Score 19
Recommended drinking from 2024 - 2040

£3,350/Case of 6 bottles, in bond UK

ALZERO 2015

Alzero is a blend of 40% Cabernet Sauvignon, 40% Cabernet Franc and 20% Merlot. Deep, glass-staining ruby colour. Aromas of blackberry and fresh mint – could you almost be in the Medoc or Napa, with this nose? Maybe not, given an edge of sweet lift. The palate is something else, leaping out of the glass with flavours of rich, sucrose-laden cassis and winter berries, with powdered cocoa, black olives, dried herbs and violets. There is a buzzing internal energy to this wine, a drive that goes on and on. Aromas of dark berries, liquorice and bitter chocolate persist on the long finish. A true original in the world of wine. Buy this and then forget about it for a few years. 16.5% abv.

Corney & Barrow Score 18
Recommended drinking from 2026 - 2040

£1,725/Case of 6 bottles, in bond UK



ALZERO 2016

Alzero is a blend of 40% Cabernet Sauvignon, 40% Cabernet Franc and 20% Merlot. A fabulous nose of blackcurrant and mint leaf, with liquorice – lifted and playful. The palate is pliant and driving, with a plush fruit-coating to the tannins and a cherried lift. This feels drier and more linear than in some years, although technically, Francesco says it is “in line with the 2015 Alzero”. Bottled April 2024. 4,000 bottles were produced. It has 6 or 7 grams of residual sugar. To be paired with a robust main course, or even with cheese. 16.5% abv.

Corney & Barrow Score 17.5 - 18+
Recommended drinking from 2026 - 2038

£1,750/Case of 6 bottles, in bond UK
£775/Case of 1 magnum, in bond UK

RECIOTO DELLA VALPOLICELLA
CLASSICO 2015

55% Corvina and Corvinone, and 30% Rondinella, with the remaining 15% made up of Cabernet, Nebbiolo, Croatina and Sangiovese. Aged for six years in Slavonian oak botti. Aromas of raisined fruit, Christmas cake and marzipan, with leathered dark berries. The palate is richly decadent on the entry, offset by fresh acidity, then more driven and linear on the mid-palate, finishing with clipped precision. Recioto refers to the word “recia”, meaning the “ear” of the bunch, which used to be reserved for this sweet style. 65-70g/l residual sugar. 15% abv.

Corney & Barrow Score 18
Recommended drinking from 2026 - 2035

£725/Case of 6 halves, in bond UK

AMABILE DEL CERE 2017

Made from white grapes, predominantly Garganega and Trebbiano, the Amabile (literally “lovely” or “friendly”, presumably on account of its sweetness) is dried and aged for eight years in acacia botti. Mid-tawny colour. Aromas of marzipan, almonds and orange rind, with apricot and nectarine skin. The palate is lusciously sweet, with candied apricot, orange zest, quince and marmalade, totally pure. 120-130g/l residual sugar (almost twice that of the Recioto, yet with higher balancing acidity), placing this at a similar level of sweetness to a Sauternes. 14% abv.

Corney & Barrow Score 17.5 - 18
Recommended drinking from 2025 - 2035

£925/Case of 6 halves,, in bond UK



RIDOLFI

BRUNELLO DI MONTALCINO

With its origins in the 13th century, recent changes at Ridolfi have made it one of the most exciting names in Montalcino today.

The estate was purchased in 2011 by Giuseppe Valter Peretti. Winemaker Gianni Maccari was appointed (from Poggio di Sotto) in 2014 and immediately oversaw a complete renovation and extension of the cellars. Commercial director Arber Shabani joined shortly after.

Of the estate's 30 hectares, 11.4ha are Brunello di Montalcino, 6.5ha are Chianti Colli Senesi and 1ha is Rosso di Montalcino. The vineyards are on the north-east face of the Montalcino hill, tempering Tuscany's summer heat. Soils are rich in clay, marine fossils and, in the highest part, Alberese (weathered sandstone).

Grapes are fermented whole in stainless steel tanks using native yeasts. A long maceration of at least 60 days makes for a gentle extraction. Four wines are made, all red – a Rosso and three Brunellos.

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RIDOLFI

ROSSO DI MONTALCINO 2022

Pale ruby colour. Aromas of Earl Grey tea leaves and red cherry. The palate is pure and sweetly red-fruited on the entry, opening onto a mid-palate of crunchy raspberry and redcurrant, supported by supple tannins. Drinkable early but it will also repay a few years' cellaring. 14.5% abv.

Corney & Barrow Score 17
Recommended drinking from 2025 - 2029

£140/Case of 6 bottles, in bond UK

BRUNELLO DI MONTALCINO 2019

Mid ruby colour. A multifaceted nose of sweet raspberry fruit, tobacco leaf, spices and ferrous minerality, with bitter chocolate. The full-bodied palate is saturated with red cherry and blackberry fruit flavours, lifted by fresh acidity. The tannins are compressed and firm, with a nice fruit-coating. Give this a few years to meld. 14.5% abv.

Corney & Barrow Score 17.5+
Recommended drinking from 2026 - 2036

£245/Case of 6 bottles, in bond UK
£95/Case of 1 magnum, in bond UK

BRUNELLO DI MONTALCINO 'DONNA REBECCA' 2019

The best selection of grapes which are picked, fermented and aged separately. Fermented as whole grape clusters and macerated for 90 days at 26 degrees. Daily *bâtonnage* through barrel rotation. 30 months in barriques and 18 months in bottle. A fair bit more colour, still transparent and bright. Warm spices, full bruised fruits but not lacking precision. This is a winter wine for when it is wet and cold outdoors, it's a wallowing wine. Iodine, menthol with tannins that are round and full. A wine for the hedonist. Sweet attack allied to good acidity and a rich fulfilling finish.

Corney & Barrow Score 17.5
Recommended drinking from 2026 - 2036

£545/Case of 6 bottles, in bond UK

TENUTA PRINCIPE ALBERICO

LAZIO

In 1946, Prince Alberico Boncompagni Ludovisi took the unusual decision to plant Bordeaux grape varieties at his estate on the city limits of Rome.

The wines – a red and a white – quickly won a cult-like following. In the words of Ian d'Agata, they were “often in the same quality league as Sassicaia or Solaia.” However, after what would prove to be his final vintage in 1995, the prince uprooted almost everything, leaving just four rows each of Merlot and Cabernet, and three of Sémillon.

Since inheriting the property from her grandfather in 2005, Alessia Antinori (pictured here) has breathed new life into this almost-forgotten Roman gem. She is determined to realise the potential of Lazio whilst continuing her family's legacy.

Due to its now-diminutive legacy vineyard, Alberico takes the idea of “small” to the extreme. Only a couple of thousand cases (of three bottles each) are produced each year. **Alberico Bianco** is 100% Sémillon whilst **Alberico Rosso** is a blend of Merlot and Cabernet Sauvignon in equal parts.

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ALBERICO

ALBERICO BIANCO

100% Sémillon. Deep golden colour. Aromas of honey, hay, blanched almond and cheesecloth lead into a full-bodied palate of apricot and yellow peach fruit, supported by cedar and toffee apple flavours. While this has evolution to come, I would be tempted to enjoy it now and over the next couple of years. 12.5% abv.

Corney & Barrow Score 16.5 - 17
Recommended drinking from 2024 - 2028

£110/Case of 3 bottles, in bond UK
£75/Case of 1 magnum, in bond UK

ALBERICO ROSSO

Mid-ruby colour. Plummy aromas, with blackberry and hedgerow. The palate is vivacious on the entry, with iodine and blood orange lifting the dark berry flavours. Structured, rigorous Cabernet tannins frame the palate, which is sustained by sprightly acidity. Great energy. 14% abv.

Corney & Barrow Score 17.5 - 18
Recommended drinking from 2025 - 2035

£160/Case of 3 bottles, in bond UK
£120/Case of 1 magnum, in bond UK



AZIENDA VITIVINICOLA NERVI GATTINARA

In April 2018, Giacomo Conterno's Roberto Conterno, acquired 90% of Azienda Vitivinicola Nervi.

Nervi was founded by Luigi Nervi in 1906. It is Gattinara's oldest operating winery. Luigi's son, Italo, grew the company by purchasing vineyards and expanding their cellars. Italo died in 1975, following which the company was sold in 1991 to a businessman who embarked on a massive investment programme, including new cellar facilities and the replanting of the Molsino vineyard.

The Norwegian Astrup family then acquired the majority share in 2011. Erling Astrup had asked Roberto Conterno for his opinion before buying, and after tasting older vintages, Conterno said it was "wholly impossible not to make great wine here."

Following the 2018 acquisition, Roberto embarked on and completed a re-organisation and rebuilding of the winemaking and cellaring facilities as well as the addition of a fabulous new restaurant.

The two wines here show the versatility of the Nebbiolo grape rather wonderfully. The Rosato is a textural rosé which can be enjoyed alone or with a range of dishes, whilst Jefferson is a tiny production sparkling wine made in the "*metodo classico*" with a low dosage.

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THE VINEYARDS

A series of seismic events has given the area of Gattinara a unique soil structure. 280 million years ago, volcanic rocks were created when the Valsesia super-volcano erupted. Then, when Africa collided with Europe to form Monte Rosa 60 million years ago, these rocks were forced to the surface as gravel. Most of this was washed away over time, except for that of Gattinara’s higher slopes. This has created a unique mineral-rich terroir. The gravel is rich in iron, manganese, zinc and copper. In addition, the high clay content - paralleled by Serralunga d’Alba - and an absence of chalk, give rise to acidic soil conditions, perfectly suited to Nebbiolo. Nestled in the foothills of Monte Rosa, the vineyards are protected from northerly winds.

IL ROSATO 2023

A vibrant pink in the glass – nothing pale and Provençal here. The nose has masses of red fruit, when served cooler there is focus with some grip. As the temperature rises the nose is more generous and opulent, with sweeter red fruits. The palate has a great balance of extrovert ripeness and a little tension. Don’t be afraid to leave this out of the fridge (or ice) once you start drinking.

Corney & Barrow Score 17+
Recommended drinking from 2024 - 2026

£159/Case of 6 bottles, inc duty and VAT
£116.48/Case of 6 bottles, in bond UK

JEFFERSON 2019

(Disgorged April 2024)
VINO SPUMANTE DI QUALITA, ROSATO, METODO CLASSICO

Roberto Conterno is a big fan of quality sparkling wine and Nervi has given him this opportunity. Made from 100% Nebbiolo it does say “Zéro Dosage” but in fact there is around three grams added (as is permitted). About 85-90% of the fruit for this wine is sourced from outside the estate’s own holdings. The nose is of red berries with that telltale Nebbiolo salinity, very moreish. I found this delicious over the course of 30 minutes or so, changing in the glass with air and temperature. Perfect alone or with lighter dishes.

Corney & Barrow Score 17.5 - 18
Recommended drinking from 2025 - 2030

£300/Case of 6 bottles, in bond UK

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