



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



BY APPOINTMENT TO  
HRH THE PRINCE OF WALES  
WINE MERCHANTS  
CORNEY & BARROW LIMITED  
LONDON

# CORNEY & BARROW

INDEPENDENT WINE MERCHANTS



TENUTA DI BISERNO, 2009 VINTAGE EN PRIMEUR  
EXCLUSIVE TO CORNEY & BARROW IN THE UK

'BISERNO 2009 IS A LONG AND  
STEADY WINE. I LIKE VINTAGE 2009  
BECAUSE IT IS DIFFERENT, LESS  
OPULENT THAN THE PREVIOUS ONES,  
BUT ELEGANT AND LONG-LASTING'

MARCHESE LODOVICO ANTINORI, JANUARY 2013

# 2009: OUR VERDICT

THE UNPARALLELED VISION OF MARCHESE LODOVICO ANTINORI,  
COUPLED WITH THE IMPRESSIVE BUSINESS ACUMEN OF HIS BROTHER PIERO,  
HAS BORNE REMARKABLE FRUIT. ICONIC, WORLD-CLASS WINES

There are over 600 years of winemaking legacy in the Antinori family, spanning 26 generations. Small wonder, then, that the name reverberates throughout the wine world. Steeped in this history, Marchese Lodovico Antinori is set apart, however – pitched at a unique frequency. Legendary, maverick, genius, visionary, headstrong – all are appropriate adjectives to describe him, but his imagination, vision and drive have created peerless, world-class wines in the past and this, his latest and, he declares, ultimate project, is a testament to his unique talents.

Lodovico broke ranks with the eponymous family firm, run by his brother Piero, over three decades ago. In 1981 he began planting vines on an estate he had inherited from his mother, in relatively unknown Bolgheri. Single-minded and determined, he was planting on practically uncharted territory in this remote, even ignored, area of coastal Tuscany.

Conforming to local custom, such as there was, would have dictated the planting of fail-safe, indigenous Sangiovese. However, conformity and Lodovico are ill-suited bedfellows. In his eyes, the geology and relatively cool climate of Bolgheri cried out for the land to be planted with classic Bordeaux varietals – a singularly audacious move that must have elicited much eye-rolling – and yet it came to pass. Tenuta dell'Ornellaia was born.

By the mid-Nineties, both Ornellaia and Masseto – a unique Merlot plot from a button of clay on the Ornellaia estate – had both achieved heady reputations and a place in history. Ornellaia's success, with Masseto as standard bearer, had been integral in establishing

Bolgheri as a world-class wine-producing region. Then, suddenly, in 2002, Marchese Lodovico left the wine industry aghast. Inexplicably to outsiders' eyes, he sold out.

His exile period was short-lived as he soon focused on a new project that would exercise his energy, febrile imagination and extraordinary vision. Back in 1994, long before his surprise departure, Lodovico had his eye on the property that would ultimately become Tenuta di Biserno. He had, in fact, been scouting for land suitable for extending Ornellaia itself. What he found excited him, but did not fulfil the requirements for enlarging Ornellaia. The geology and geography was too different, hillier and stonier. Although not suitable for Plan A, a germ of an idea was sown that bore fruit when, free from Ornellaia, Lodovico entered into a partnership with his brother Piero Antinori in a historic change in their relationship.

The label of Il Pino di Biserno fittingly depicts a coat of arms with two wild boars and the motto 'In Tempore Uniti', or 'In Time, Unison'. The boars ostensibly reflect Lodovico's passion for hunting, although Piero wryly points out that it actually portrays the meeting of two stubborn pigs.

Tenuta di Biserno is certainly the ideal coming-together of some very different, complementary minds and talents. Piero, who is exceptionally financially astute, is very much the business brain working away in the background, while Lodovico is the vision, the energy and soul, the hallmark, and perhaps even more focused than before. He sees Biserno as his ultimate endeavour – a legacy to his young daughter Sophia. Landowner Umberto Mannoni is the third partner.







# THE VINEYARD

THIS 90-HECTARE PLOT IN WESTERN TUSCANY, AMONG THE HILLS OF BIBBONA, IS NOTABLE FOR ITS MINERAL-RICH SOILS, SEA BREEZES AND PERFECT LUMINOSITY

Tenuta di Biserno is a 90-hectare estate situated in coastal, western Tuscany, hidden among the hills of Bibbona in the Upper Maremma. There are beautiful sweeping views across to the Tyrrhenian Sea, towards Corsica, offering a constant reminder of its moderating coastal influence.

It must have taken a great deal of imagination to envisage planting vines on land given over to forestry, although the proximity of Bolgheri perhaps guided the way. In fact, the Bibbona vineyards, despite their markedly different geology, actually border the DOC of Bolgheri. Lodovico likens the juxtaposition to that of Pomerol meeting Saint-Emilion.

There were nonetheless certain echoes of Ornellaia or, more specifically, a striking resemblance to the atypical soils of Masseto, with silt, alluvial sand and that all-important clay.

The soil of the Bibbona vineyards is also very rich in minerals. Other than soil analysis, Lodovico can really only articulate his deeply held belief that Cabernet Franc would be at its best here in terms of sheer gut instinct. As he had done at Ornellaia, he planted exclusively Bordeaux varietals – with significantly increased 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. High-density maritime sediments and clay, on well-sheltered, north-west slopes, provide ideal conditions for Merlot, while free-draining gravelly sites higher up are perfect for the Cabernets.

One aspect of *terroir* that is often overlooked is luminosity. Biserno enjoys excellent light and benefits both from perfect sun exposure and cooling sea breezes. Biodynamic viticulture remains a future goal, but the estate already exercises very high-maintenance, disciplined, sustainable agriculture with minimum intervention.

The vitality and energy of the estate is palpable. Vineyards, often alarmingly quiet places, are surrounded here by constant birdsong and the humming of insects.

Within the estate there is a very individual parcel, set apart, that was found to produce wines of a very particular, unique character and personality that everyone in the team decided ought to be fostered. This parcel, Vigna Lodovico, provides the Biserno estate's Lodovico – a wine that will only be produced when all elements of the growing cycle meld together impeccably at this specific site. No Lodovico was produced in 2009.



## THE PEOPLE

Lodovico has an unerring ability to spot good people and has an inspirational team supporting him at Tenuta di Biserno.

His 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. Ranieri brought Luciano Marcheselli from Ornellaia, as his assistant. Together they have an invaluable instinct as to the grape varieties best suited to individual vineyard plots.

Helena Lindberg is the winemaker tasked with interpreting the ingredients of the vineyards as faithfully as possible. Unusually perhaps, she developed her passion for wine working as a food scientist (she has an MSc in Chemical Engineering). She spent two years in Australia's Barossa Valley with Yalumba, then moved with the company to New Zealand for a further three years before returning to Europe to study at the Faculté d'Oenologie in the Languedoc. She joined Lodovico in 1994. Lodovico, of course, also enjoys the continued help and support of his good friend Michel Rolland as consultant. This is a relationship that goes back to the Tenuta dell'Ornellaia and Masseto days in the mid-Eighties and remains strong and constant – a friendship established long before Rolland gained such widespread fame.

THE GEOLOGY AND RELATIVELY COOL CLIMATE OF BOLGHERI CRIED OUT FOR THE LAND TO BE PLANTED WITH CLASSIC BORDEAUX VARIETALS


## THE CELLAR

The grapes for all the wines undergo a particularly rigorous sorting, on a state-of-the-art, vibrating sorting table, before being de-stemmed and softly crushed. Fermentation takes three to four weeks at 28°C, and ageing is dependant on the wine.

The malolactic fermentation of Il Pino di Biserno is achieved 80% in stainless steel and 20% in *barrique*. 75% is aged for 12 months in new and second-year oak, the remaining 25% in stainless steel. There follows six months of maturation in bottle pre-release. Biserno has malolactic fermentation in 65% *barrique*, 35% stainless steel. *Élevage* is 15 months in new French oak, followed by 12 months in bottle. The result – intense, yet fresh and elegant – belies the youth of the vines.







THE VITALITY AND ENERGY IS  
PALPABLE. VINEYARDS, OFTEN  
ALARMINGLY QUIET PLACES,  
ARE SURROUNDED HERE  
BY CONSTANT BIRDSONG AND  
THE HUMMING OF INSECTS



# VINTAGE REPORT

LIKE 1997, THE 2009 VINTAGE BENEFITED FROM GENERALLY WELL-BALANCED WEATHER, AND WAS GIVEN A WELCOME BOOST BY A WET, HOT SUMMER

The winter of 2009 was very wet, with pretty standard temperatures, never dropping below 0°C. There then followed a dry spring and early summer with continued temperature stability, so budding was early to mid-April. After budding, temperatures became less stable and the growing cycle slowed somewhat, although the end of May provided optimal conditions for a relatively early flowering. The beginning of summer was dry, but not particularly warm, at well below 30°C. The beginning of July brought in both rain and higher temperatures – remaining steadily at around 30°C. The beginning of August was also blessed with a little beneficial rain – happily – as, towards the end of the month, conditions got much warmer, with temperatures at around 34 to 35°C. This made for attendant concerns over heat stress, with the need to harvest

the early-ripening Merlot earlier than planned, on 28<sup>th</sup> August, almost a week earlier than in 2008. The 19<sup>th</sup> September saw some very welcome rain, which cooled things down a bit, improving conditions for the later-ripening varieties, Cabernets and Petit Verdot, allowing them to achieve full phenolic ripeness.

Ranieri Orsini, having been asked the inevitable but almost impossible question about vintage comparisons, likens 2009 to 1997, as he was in the area then. Others say 2003, but 2003 was both hot and dry throughout. 2009 is generally much better balanced, helped by those rains in July and August.

*Alison Buchanan, Associate Director, Buying, January 2013*

## 2009 TASTING NOTES

### IL PINO DI BISERNO 2009

Corney & Barrow score 17 – 18

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

Deep plum velvet, Il Pino di Biserno offers warm, pepper-spiced dark fruit on the nose. Fresh, perfumed, elegant and attractively focused. Both approachable and classical in style, it is supported by earthy tannins. Accessible, despite its embryonic status, this shows alluring intensity and concentration, although it is more finely textured than previous vintages.

Recommended drinking from  
2013 – 2018+

£165/case of 6 bottles, in bond UK  
£175/case of 12 halves, in bond UK  
£175/case of 3 magnums, in bond UK  
£120/case of 1 jeroboam, in bond UK

### BISERNO 2009

Corney & Barrow score 18 – 18++

Cabernet Franc with Merlot, Cabernet Sauvignon and Petit Verdot

A sumptuous, rich, jet-shot, purple-ruby, Biserno 2009 reveals very dark, taut blackberry fruit. Spiced and savoury, with an earthy backdrop and coffee undertones. The palate echoes the nuances on the nose with a curious, intriguing juxtaposition of almost stoic classicism allied to bright, fresh red-fruit allure. This enticing play on the senses extends through a lovely, complex, sustained and structured finish.

Recommended drinking from  
2015 – 2025+

£480/case of 6 bottles, in bond UK  
£490/case of 3 magnums, in bond UK  
£340/case of 1 jeroboam, in bond UK

# TO ORDER

## PLEASE CALL US:

020 7265 2430 (LONDON)  
01875 321921 (EDINBURGH)

## OR EMAIL US AT:

SALES@CORNEYANDBARROW.COM

These wines are released *en primeur*.  
Delivery dates to be confirmed.  
All prices are quoted in bond UK

## TASTING GUIDE

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

14–16 A very good to excellent wine  
16–18 An excellent to outstanding wine  
18–20 An outstanding to legendary wine

Wines are judged within their peer group, eg, Villages, Premier Cru, Grand Cru. A definitive score of a young wine is almost impossible

We usually offer a spread (eg, 14-16) that relates to a potential to achieve a higher mark. A '+' adds further to that potential

A score is a summary only. The devil is in the detail, so please focus on the tasting notes

THE MAJORITY OF OUR WINE PRODUCERS ARE COMMITTED TO SUSTAINABLE AGRICULTURE TO VARIOUS LEVELS: *LUTTE RAISONNÉE* (NO SYSTEMIC TREATMENTS BUT RESERVE THE RIGHT TO TREAT IF ABSOLUTELY NECESSARY), ORGANIC, CERTIFIED ORGANIC, BIODYNAMIC AND CERTIFIED BIODYNAMIC. WE ENCOURAGE AND SUPPORT THEIR EFFORTS. ENVIRONMENTAL POLICY AND SUSTAINABILITY IS ONE KEY ASPECT WE CONSIDER WHEN TAKING ON NEW WINE PRODUCERS.

#### CONTACT US

##### LONDON

1 Thomas More Street  
London, E1W 1YZ  
T: 020 7265 2430 F: 020 7265 2444  
sales@corneyandbarrow.com

##### NORTH OF ENGLAND

Sedbury Stables, Sedbury Hall, Richmond,  
North Yorkshire, DL10 5LQ  
T: 01875 321921 F: 01875 321922  
sedburyorders@corneyandbarrow.com

##### EAST ANGLIA

Belvoir House, High Street,  
Newmarket, Suffolk, CB8 8DH  
T: 01638 600000 F: 01638 600860  
newmarket@corneyandbarrow.com

##### HONG KONG

6th Floor, 9 Queen's Road Central,  
Hong Kong  
T: +852 2537 3325  
export@corneyandbarrow.com

##### EDINBURGH

Oxenfoord Castle by Pathhead,  
Midlothian, Scotland, EH37 5UB  
T: 01875 321921 F: 01875 321922  
edinburgh@corneyandbarrow.com

##### SINGAPORE

137 Market Street, Level 6,  
Suite 605, Singapore 048943  
T: +65 6809 3900 F: +65 6809 3701  
singapore@corneyandbarrow.com

##### AYR

8 Academy Street, Ayr, Ayrshire,  
Scotland, KA7 1HT  
T: 01292 267000 F: 01292 265903  
ayr@corneyandbarrow.com



