



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



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HRH THE PRINCE OF WALES
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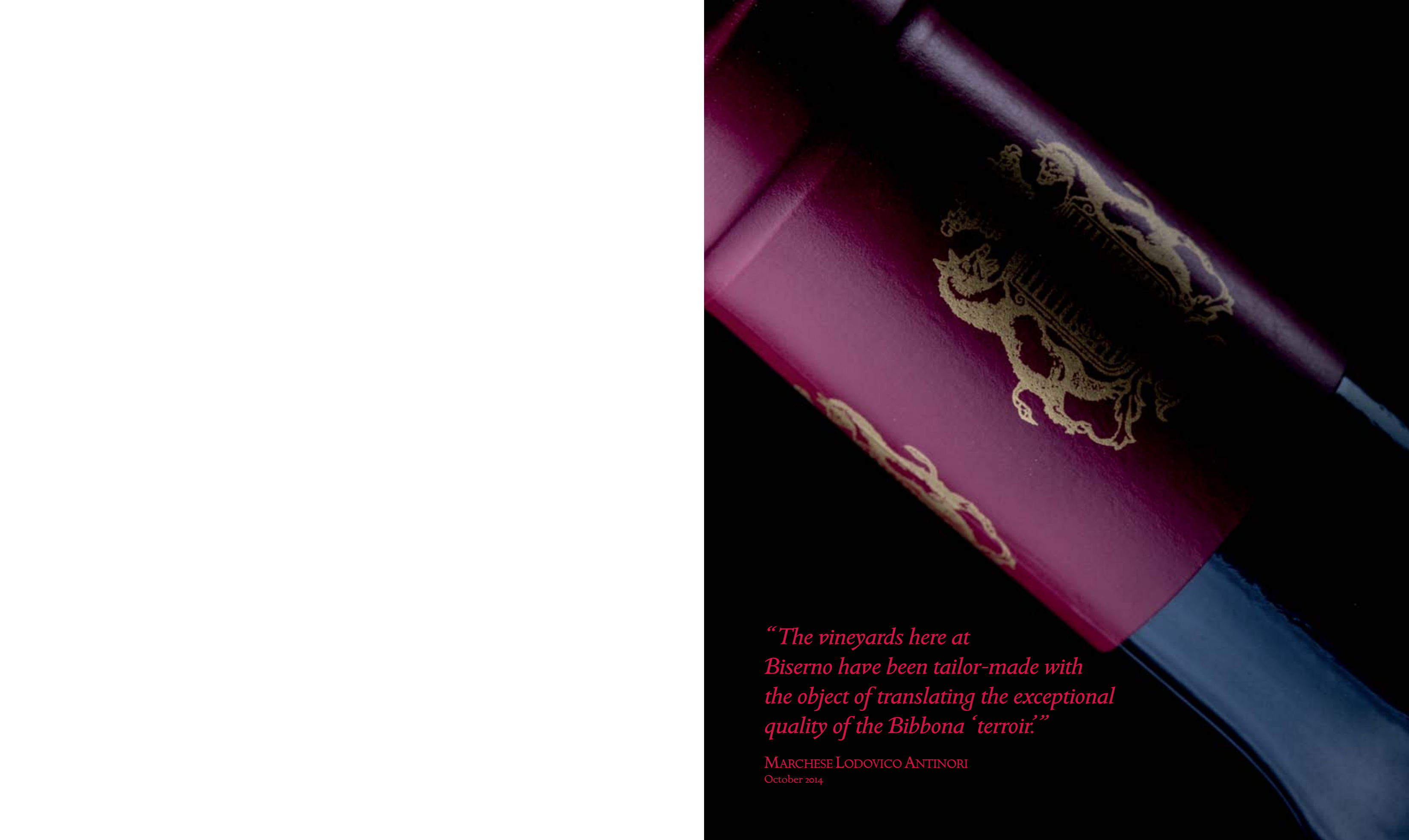
INDEPENDENT WINE MERCHANTS - 1780



TENUTA DI BISERNO

2011 VINTAGE EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK AND SINGAPORE



*“The vineyards here at
Biserno have been tailor-made with
the object of translating the exceptional
quality of the Bibbona ‘terroir.’”*

MARCHESE LODOVICO ANTINORI
October 2014

INTRODUCTION

The Marchese Lodovico Antinori, creator of both Ornellaia and Masseto, both of which had achieved impressive reputations and a place in wine history, established Bolgheri as a world-class wine producing region.

Suddenly, in 2002, Lodovico left the wine industry aghast when, inexplicably to outsiders' eyes, he sold up. However, he soon focused
4 on a new project, one which he had already set his sights on back in 1994, long before his surprise departure. Lodovico had his eye on the property which would ultimately become Tenuta di Biserno. He entered into a partnership with his brother, Piero Antinori, marking a historic change in their relationship - an ideal meeting of very different, complementary minds and talents.



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 is very rich in minerals which, as at Ornellaia, persuaded Lodovico to plant exclusively Bordeaux varieties, 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 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, which everyone in the team decided ought to be fostered. 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 at this specific site.



2011 VINTAGE NOTES

“The vineyards here at Biserno have been tailor-made with the object of translating the exceptional quality of the Bibbona ‘terroir’. In our 2011 wines, we begin to see the true potential revealed in the quality of the tannins and depth of flavour. I am particularly impressed by Cabernet Franc which, after nine vintages, is really providing a strong personality to our wines and providing a tremendous foil, within the blends, to Petit Verdot, this latter variety also being a tremendous surprise for us.”

MARCHESE LODOVICO ANTINORI

October, 2014

“Hear, hear... These wines have taken on a new, even more sophisticated personality.”

ALISON BUCHANAN

2011 was a textbook year, with almost perfect conditions during the whole of spring and most of the summer.

From June through to mid-August, the daytime conditions were temperate, with relatively cool nights, but from the middle of the month there was a 10-day heat wave, which caused some problems for the earlier ripening Merlot vines.

This simply called for strict sorting in order to avoid overripe berries being included, which would distort the character of the wine. September was glorious, warm and dry without ever being too hot - ideal conditions for the other varieties, which fared well. Despite the initial anxiety, Merlot showed very fine phenolic ripeness - better than both the very hot 2009 and the cool wet 2010 vintages.

Across the estate, 2011 has given an idea of the potential here in terms of the sheer quality of the tannins and the depth of flavour and complexity.

Harvest began at the end of August and was completed on the 1st October.

The team were all smiles as the ingredients seemed set for a great year.

ALISON BUCHANAN

April, 2015



2011 TASTING NOTES

IL PINO DI BISERNO 2011

50% Cabernet Franc, 30% Merlot,
12% Petit Verdot, 8% Cabernet Sauvignon

We prefer to think of this wine as the little brother of Biserno, rather than a “second wine.” Produced using the younger vines, it has its own personality, yet remains true to the family – rich, with great potential. The blend is beautifully pitched for the vintage. 10% has malolactic in oak. 80% is aged for 12 months in new and second year French oak, whilst the remainder is in stainless steel. Once bottled, the wine enjoys a further 6 months before release, allowing flavours to marry. All this is carefully judged, the better to express the complexity of this wine.

The 2011 Pino is an intense, dark plum ruby, opaque and concentrated. The nose presents red and black fruit, minerals and some smoke and cedar notes, with a light, savoury backdrop. The palate reflects the complexities of the nose, set within an opulent texture. Nothing is overworked and precision and focus prevail throughout. What is really impressive is the freshness here - very good indeed.

Corney & Barrow Score 17.5 to 18
Recommended drinking from 2015 - 2020+

£155/case of 6 bottles, in bond UK
£160/case of 12 halves, in bond UK
£160/case of 3 magnums, in bond UK

BISERNO 2011

Cabernet Franc, Merlot, Cabernet Sauvignon, Petit Verdot

Ever reticent about revealing exact blends, the Biserno team has, nonetheless, fashioned a wonderfully balanced 2011 – a tremendous ambassador for both the estate and the vintage. Here, 40% of the wine goes through malolactic in *barrique*, then the maturation lasts 16 months in 60% new French oak, the rest in 1 year old barrels. Biserno enjoys 12 months in barrel before release, an expensive but impressive detail.

Very little difference in colour exists between the Pino and Biserno, both being enticing and luxuriant in appearance.

On the nose, there is a rather beguiling balance of bright playfulness and brooding sobriety – quite a feat, and very much part of the overall charm. There is abundant fruit here, fresh and upbeat, with hints of spice and dark coffee, complemented by almost citric freshness and an underlying saline seam of minerals. Beautifully balanced, even in its infancy, this will continue to improve. The floral aromatics on the attenuated finish add additional elegance and flair – lovely wine.

Corney & Barrow Score 18 to 18+
Recommended drinking from 2017 - 2029+

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

LODOVICO 2011

94% Cabernet Franc, 6% Petit Verdot

Lodovico will always be a rarity. It comes from a very specific parcel, set within some already very special, ‘Cabernet Franc-friendly’ *terroir*. Adding to its rarity is the fact that Lodovico sets the quality bar so high that only a few vintages pass his rigorous standards. We are delighted that 2011 passed muster – an amazing wine, given the relative youth of the vines. A beautiful rich colour once again, this offers a complex, effusive nose, floral and aromatic, rich in spiced red and black fruit, with white pepper, cedar, coffee and marmalade notes. The palate echoes the aromatics offered on the nose, set within an already sumptuous frame. This has so much potential, yet is ridiculously approachable, even now. There is clearly innate power – yet obscured by a noble structure, great poise and elegance – very impressive!

Corney & Barrow Score 18.5+
Recommended drinking from 2019 - 2029+

£795/case of 6 bottles, in bond UK
£295/case of 1 magnum, in bond UK
£665/case of 1 jeroboam, in bond UK



TO ORDER

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