



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

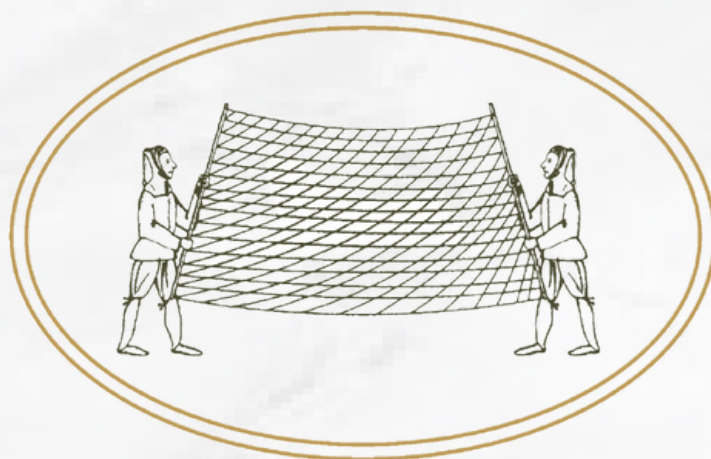


BY APPOINTMENT TO
HIS MAJESTY THE PRINCE OF WALES
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON

**CORNEY &
BARROW**

INDEPENDENT WINE MERCHANTS-1780

Azienda Agricola
LE RAGNAIE



LE RAGNAIE
2019 VINTAGE EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN HONG KONG



*«Every element of the vintage was in check!»
Riccardo Campinoti, owner and winemaker*

This is our third offer of the wines of Le Ragnaie and it is no small feat: the vintage is 2019 a spectacular one.

Riccardo Campinoti, the owner and winemaker, was introduced to us by Alessandro Mori of Il Marroneto. It was during our first visit to Il Marroneto, to formally start the distribution in the Hong Kong market, and in the end, we 'went home' with two great Brunello di Montalcino producers.

Yet Le Ragnaie's range of Brunellos remains a recent addition in Corney & Barrow Hong Kong portfolio, it still deserves some proper introduction and presentation. I will spare you a long vintage description though, 2019 is a very good year, summarised by Riccardo in these few words: «2019 is a great year. Every element of this complex jigsaw that is a *millésime* (vintage) was in check; weather, vineyard cycle, vine disease (none), quality and quantity of grapes, weather at harvest. The finished wines are on the richer side. » They were a joy to taste.

Add these wonderful wines to your cellar while they are available!

Thibaut

THIBAUT MATHIEU
Managing Director Corney & Barrow Asia

February 2024



INTRODUCTION

Le Ragnaie's winery is located southeast of Montalcino, at one of the highest points of the appellation. It is 5 minutes' drive from Soldera's Case Basse. It boasts a collection of vineyards, spread around the Brunello appellation. Riccardo crafts distinctive wines which reflect their unique terroirs: exposition as well as altitude. The Passo del Lume Spento is the highest vineyard in Montalcino at 621m. It is on the other side of the road from the cantina.

Although the estate was bought recently (in 2003) by Riccardo, the property is much older than that. The original 3.8 ha of vines were planted in 1968 then further increased in the 1990s. The Campinotis added vineyards by extending the plantings and acquiring new plots. Today the property covers 28ha a mere 6ha of which are classified to produce Brunello DOCG.

The vines are spread across 8 distinctive sites around Montalcino. From these plots, come five single-vineyard Brunellos - Vigna Vecchia, Passo del Lume Spento, Montosoli, Fornace and Petroso. These vineyards are at various altitudes ranging from 200m above sea level up to 621m. Most of the plots are at high elevation. They are located at the four corners of the appellation and benefit from different expositions (west, northeast, southeast and southwest). Orientation is a key component of terroir expression.

The full range comprises an IGT wine, a Rosso di Montalcino, a Brunello annata and the single cru wines. The Vigna Vecchia and the Passo del Lume Spento vineyards are planted in the vicinity of the winery in the Le Ragnaie area. The former is around and below the winery. The latter is opposite and across the road. The Casanovina Montosoli is from the Montosoli vineyard, an area just north of the town of Montalcino, considered to be one of the best sites in the appellation. The two other crus: Fornace and Petroso, are not made every year. Petroso is in the 2019 line-up. These five wines are the black labelled Brunellos.

Among these single vineyard wines, the Vigna Vecchia (VV) was the first produced in 2007. Montosoli's first release was in 2015 whilst Passo del Lume Spento was first made in 2017. Petroso is one of the historic vineyards of Le Ragnaie. Tasting these wines regularly for 3 years now, I can see a hallmark style of purity, tension and savouriness.









THE VITICULTURE

Riccardo has followed the rules of organic viticulture in his vineyards since 2005 and was even biodynamic for a few years. He decided to revert to organic viticulture rapidly, not seeing additional benefits from the former's practices.

He tends to harvest over a longer period than at other estates, from one to one and a half months, because of the different elevations of the vineyard sites. Altitudes range from 200m to 621m above sea level. This leads to different states of maturity, from one site to another.

THE WINEMAKING

The fermentation of the must takes place in a mix of concrete and open-top wooden fermenters. Natural yeasts are ‘in charge’ of transforming the must into wine. The harvest is totally destemmed; the temperature of the fermentation is controlled to never go above 31°C. Riccardo practices light pumping over during the vinification to keep the cap wet and to carefully control extraction. He favours a long maceration on the skins of 45 to 50 days which is relatively uncommon for the DOCG. In 2015, the maceration lasted an amazing three months!

Riccardo adjusts the ageing in the traditional botti according to the vintage. For instance, the 2018 Brunellos have aged only a little over 24 months, instead of the classic three years for the 2019 vintage. He does not want to “mark” the wines with too much wood.

After the long ageing, the wines are bottled without filtration. The single-vineyard cuvées are bottled *botti by botti*, while the Brunello *annata* (the white label) is blended in a concrete tank before being bottled.

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Riccardo does not come from a winemaking family. The Campinotis are in the manufacturing business where he worked with his parents. In 2002, he decided to follow his passion and started his first wine project, purchasing Le Ragnaie in 2003. He surrounded himself with consultants for both the viticulture and the winemaking. Wisely, he kept a long-standing employee of the previous owner who is still in the team to this day, giving a very helpful historical perspective.

The introduction of C&B to Le Ragnaie came by the way of Alessandro Mori at Il Marroneto. Will Hargrove (Head of Fine Wine at Corney & Barrow and member of the Asia board) was visiting Alessandro to confirm our appointment to represent his wines in Hong Kong. Mori then kindly arranged for an *impromptu* visit at his friend's estate. Will met Riccardo Campinoti on the first day of the 2021 harvest and tasted the wines. Will and I met Riccardo a year later and agreed to work together. September 2023 was C&B's 3rd visit to Le Ragnaie to taste the wines and continue to learn about this terrific estate.





Molkferei
HÖSCH
Heckenheim

65

HL 25



LE RAGNAIE





2019 VINTAGE TASTING NOTES



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BRUNELLO DI MONTALCINO

This is the white label Brunello, made with fruit sourced from across all the estate's vineyards. This is Le Ragnaie's "business card".

Ruby coloured, medium in intensity, it shows aromas of black fruits first then reveals floral notes with some aeration. The finish is mineral and pure. For a wine that has aged that long in botti, the tannins are well integrated. The palate is fleshy and textured. The house style of poise, salinity and tension that I start to recognise is there. The vintage was warm which translates by an unctuous finish. A very good wine.

Corney & Barrow Score 17.5-18+

Recommended drinking from 2025-2035

Price on Request

BRUNELLO DI MONTALCINO PASSO DEL LUME SPENTO

Riccardo produces 1 botti of each single vineyard wine or about 4,000 bottles. But he does not bottle every vintage. This plot is at the highest altitude, 621m. Grapes are harvested from bush vines planted in 2012. It is well exposed to the vagaries of the weather, we already know there will not be any in 2023. A hailstorm destroyed 90% of the nascent buds in 15 minutes in May 2023.

The colour is bright ruby, while the nose is intensely scented. It is a wine of volume despite a frail appearance, with expressive ripe fruits aromas of juicy cherry. Progressively it reveals its strength and broad shoulders. The final notes are floral and sweet spice, supported by a nice acidity. It is gently imposing.

Corney & Barrow Score 18.5

Recommended drinking from 2024-2035

Price on Request

BRUNELLO DI MONTALCINO PETROSO

Petroso is in the Scarnacuoia area, west of Montalcino. This district was famous in the late 19th century for the quality of its Sangiovese wine. It is considered as one of the birthplaces of the Brunello appellation. If you know where it is, you can spot the Vigneta Petroso from the esplanade of the Montalcino fortress. Biondi Santi's original vineyard was there, before settling in Il Greppo. The Petroso vineyard sits on old volcanic soil from the once active Monte Amiata volcano, high in silt, limestone and sandstone. Rocky soil and well-draining, it produces bright and perfumed Brunello, Burgundian in style, in Riccardo's own words. Le Ragnaie's Petroso wine displays good intensity on the palate and dark crunchy berries aromas. It is Chambolle-like on the nose, with a more earthy texture. Its structure comes out after some air and time in the glass, revealing a well-built wine. The finish is floral and elegantly herbal with a hint of tea leaves. It is sure to benefit from ageing.

Corney & Barrow Score 18.5

Recommended drinking from 2024- 2035

Price on Request

BRUNELLO DI MONTALCINO VIGNA VECCHIA

First released in 2007, this wine comes from a plot of less than a hectare. Riccardo does not have many old vines dating back to 1968 because a large portion were uprooted in the 1990s. The colour is instantly darker, deeper than the first 2 single vineyard wines. The Brunello *annata* is probably the closest in appearance. On the palate, it is about dark ripe fruits and spices. The palate is mineral and savoury with notes of crushed stone and slates in the end. It is a masculine wine with powdery tannins, hints of leather and earthy character. It will benefit from ageing.

Corney & Barrow Score 18.5

Recommended drinking from 2028-2039

Price on Request

BRUNELLO CASANOVINA MONTOSOLI 2019

The vines are planted on the north side of the hill of Montalcino, near the Il Marroneto vineyard. There is a high content of clay in the soil and the tannins are powerful, slightly rustic but elegant all at the same time. This cuvée is the most structured. It was first released in 2015 by Riccardo, yet the first ever single bottling of a Montosoli wine was in 1970 by Altesino. This is complex, deep and intense. Red fruits aromas first, then rose petals notes and citrus to finish. The tannins are well integrated. The salinity of the terroirs comes up with air. This is savoury, fleshy with notes of ripe wild berries to finish. This is a serious wine of fine pedigree.

Corney & Barrow Score 18.5-19

Recommended drinking from 2028-2044

Price on Request





CONTACT US

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