



LUDOVICUS ET PIERUS DE ANTENORIBUS
MAJORS ET DE
STUDIO FEGEBUNT

L O D O V I C O

Technical Sheet 2021

Classification Toscana I.G.T.

Grapes Cabernet Franc with a small quantity of Petit Verdot.

Vineyard soil type is part clay, part Bolgheri conglomerate. Vines were planted in 2002. Training is cordone speronato (spurred cordon). Density is 6,500 vine stocks per hectare (2,361/acre).

Climatic conditions The 2021 vintage stands out as one of remarkable balance. It began with a mild, rainy winter, which was followed by a gradual bud break. Spring brought cooler-than-usual temperatures, with a brief spell of warmth at the end of March and early April, accompanied by consistent rainfall. By late May, the summer weather arrived, bringing with it hot and dry conditions that lasted until the final stages of harvest. The vines, well-supported by the water reserves accumulated from winter and spring rains, benefited from the day-night temperature fluctuations, ensuring they were not stressed by drought.

Harvest The harvest began in the second week of September ending in the first week of October.

Vinification grapes are strictly sorted on a vibrating belt at the cellar. They are then destemmed. Fermentation takes place in stainless steel vats for 3 to 4 weeks at 28°C. 80% of the wine undergoes malolactic fermentation in oak barrels, the remainder in stainless steel.

Ageing the wine is aged for 16 months in 80% new French oak barriques and the rest in one-year old barrels.

Tasting notes Its aromas evoke ripe red berries and spices, with a background of aromatic herbs and toasted hints. On the palate, the taste is enveloping and intense, with a complex development and a long finish, still fruity with flashes of balsamic notes.

Key Points First vintage: 2007/ Winemaker: Helena Lindberg/ Consultant: Michel Rolland/ Bottles produced: 10,000/ Ageing potential: we suggest waiting 4 to 5 years before drinking well; will age up to 20 years.

Alcohol 14.5 % vol. **Total acidity** 5.39 g/L **pH** 3.59



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