



LUDOVICUS ET PIERUS DE ANTENORIBUS  
MAJNO CIVIS  
STUDIO FECERUNT

# L O D O V I C O

## TECHNICAL SHEET

2007

*Classification* Tuscany I.G.T.

**Grapes** Cabernet Franc and Cabernet Sauvignon with a very small quantity of Petit Verdot as well as Merlot

**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** An excellent year for viticulture, without any extreme weather conditions. The beginning of summer was characterised by a little rain, followed by fine weather until the harvest. Tannins reached perfect ripeness.

**Harvest** Mid-September to early-October 2007. All harvesting is done by hand into 15 kg crates.

**Ageing** The wine is aged for 16 months in new French oak barriques. The wine is aged for another 12 months in bottles before release.

**Tasting Notes** The nose immediately reveals the Cabernet Franc influence, with its floral and slightly Mediterranean herbal and macchia nuances. Behind this, the more luscious and voluptuous Merlot and Cabernet Sauvignon envelope the cépage with blackcurrants and even figs.

**Vinification** Grapes are strictly sorted on a vibrating belt at the cellar. They are then destemmed and soft crushed. Fermentation takes place in stainless-steel vats for three to four weeks at 28°C. 90% of the mass undergoes malolactic fermentation in barriques, 10% in stainless steel vats.

**Key Points** First vintage: 2007/ Winemaker: Helena Lindberg/ Consultant: Michel Rolland/ Bottles produced: 8,000/ Ageing potential: we suggest waiting 4 to 5 years before drinking well; will age up to 20 years

**Alcohol: 15% vol. Total acidity: 4.65 pH 3.57**



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