



LUDOVICUS ET PIERUS DE ANTENORIBUS
MAJNO CIVIS
STUDIO FECERUNT

L O D O V I C O

TECHNICAL SHEET

2008

Classification Tuscany I.G.T.

Grapes mostly Cabernet Franc with a very small quantity of Petit Verdot as well as Cabernet Sauvignon.

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 2008, compared to previous years, was quite rainy until the end of June, resulting in a later flowering than usual. Summer temperatures were average, with 28/30°C by day and around 18°C by night.

Harvest Mid-September to early-October 2008. All harvesting is done by hand into 15 kg crates.

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. 50% of the mass undergoes malolactic fermentation in barriques.

Ageing The wine is aged for 18 months in new French oak barriques. The wine is aged for another 12 months in bottles before release.

Tasting Notes There are high notes of mediterranean herbs and flowers on the nose but, at this stage, the dominant aromas are of dark chocolate, liquorice and black cherries with well-integrated oak adding some dark spice. The palate has the luxuriant, deep fruit. This very fine vintage has produced such fresh acidity and ripe but fine tannins that the balance is as near perfect as man and nature can create. Without doubt, the wine has the structure to develop wonderfully well over the next 20 years or more.

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: 14.5% vol. Total acidity: 4.65 g/L pH: 3.57



<https://www.lodovicowine.it/>