



LUDOVICUS ET PIERUS DE ANTENORIBUS  
MAJNO CUIUS  
STUDIO FECERUNT

# L O D O V I C O

## TECHNICAL SHEET

2011

*Classification* Tuscany I.G.T.

*Grapes* mostly Cabernet Franc 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* 2011 was a year of near perfect growing conditions throughout spring and most part of the summer. From June to the middle of August the daytime temperatures were moderate and the nights were relatively cool. At the middle of August, a heat wave which lasted 10 days set in. September saw exceptionally warm and dry conditions - without it being too warm - and offered good ripening conditions for cabernet franc and petit verdot. With this vintage we start seeing the real potential in terms of tannin quality and depth of flavor of the Biserno vineyards.

*Harvest* Early September to 1<sup>st</sup> October 2011. 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 16 months in new French oak barriques. The wine is aged for another 12 months in bottles before release.

*Tasting Notes* This wine is about texture and complexity. A nose that gives plenty to think about and to discover. The full bodied and rich texture is balanced by a fine acidity.

*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: 5.18 g/L pH: 3.62**



---

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