



LUDOVICUS ET PIERUS DE ANTENORIBUS  
MANU SUO  
STUDIO FECERUNT

# L O D O V I C O

## TECHNICAL SHEET 2012

**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** 2012 started with an unusually cold and dry winter. With the arrival of spring the dry soil warmed up quickly and bud burst took place relatively early, at about the same time as in 2011 but a week early compared to 2009 and 2010. Some rain fell in May which helped the vines get through the dry summer. The summer temperatures were moderate with no extremes until the end of August when the temperature went above 35°C for a few days. Some light rainfall early September was a welcome boost for the vines and helped them bring the grapes to phenolic ripeness.

**Harvest** In 2012 the harvest began the last week of August and finished on 3<sup>rd</sup> October. All harvesting is done by hand.

**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. 20% of the wine undergoes malolactic fermentation in oak barrels, the remainder in stainless steel.

**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** Ripe, dark fruit on the nose. Textured and concentrated with velvety tannins, great depth and a balancing refreshing 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: 5.1 g/L pH: 3.66**



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

