



LUDOVICUS ET PIERUS DE ANTENORIBUS
MAJNO CIVIS
STUDIO FECERUNT

L O D O V I C O

TECHNICAL SHEET 2013

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 A wet winter and spring resulted in good water reserves in the ground for the summer. The summer temperatures were back to "normal" without the periods of excessive heat experienced the previous few vintages. A rainfall the last week of August gave the vines a good boost and prolonged the ripening process. The fine weather continued through September.

All this combined gave optimum ripening conditions and a good balance between sugar ripeness, phenolic ripeness and acidity.

Harvest In 2013 the harvest began the second week of September and finished the second week of 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. 80% 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 with well-integrated spicy oak adding notes of freshly ground coffee, cocoa. Relatively tight knit, dense with ripe, polished tannins and great length. It is a powerful yet elegant wine which needs time to express its full potential.

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:** 4.7 g/L **pH:** 3.67



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