



TECHNICAL SHEET 2015

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 The growing season got off to a good start with budburst in mild conditions and only a few rainy days during spring. Favourable conditions gave quick flowering and good fruit set, vegetative growth was balanced and regular and disease pressure was low. This balance was temporarily lost with a heatwave in July and a day of abundant rainfall at the end of August. A mild and relatively dry September offered good conditions for a balanced ripening of the grapes. 2015 was yet another year when it payed off to be patient and to take some risk in leaving the grapes hanging despite worrying weather forecasts.

Harvest From the first week of September to the second week of October 2015.

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 Intense nose of dark plums, cedar and vanilla. Fresh blueberries, dark berries and elegant spices on the palate. Soft tannins, linear acidity and beautiful freshness.

Vinification Grapes are strictly sorted on a vibrating belt at the winery. 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.

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: 15 % vol. Total acidity: 5.0 g/L pH: 3.8



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