



LUDOVICUS ET PIERUS DE ANTONORRIS  
MAJNO CUIUS  
STUDIO FECERUNT

# L O D O V I C O

## TECHNICAL SHEET 2017

**Classification** Tuscany I.G.T.

**Grapes** mostly Cabernet Franc with a very small quantity of Petit Verdot as well as Merlot

**Vineyards** 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.

**Climatic conditions** 2017 was a warm and dry year for the region, from little rainfall during winter to a summer with insignificant scattered millimetres of rain during the four-month period from early May to early September. Relief from the drought came on the 10th of September with a good rainfall which gave the later varieties Cabernet Franc and Petit Verdot the boost needed to complete the ripening process. With attention to selection and reduction we were able to harvest grapes with ripe fruit and a fine balance between alcohol, acidity and round tannins.

**Harvest** mid of August to 26th September 2017.

**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 3 to 4 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 80% new French oak barriques and the rest in one-year old barrels.

**Tasting Notes** Ripe, dark fruit on the nose. On the palate it shows peppery notes as well as plum and liquorice aromas. 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: 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:** 5 g/L **pH:** 3.57



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