



LUDOVICUS ET PIERA DE ANTONORBUS
MANU ET
STUDIO FECERUNT

LODOVICO

TECHNICAL SHEET 2018

Classification Tuscany I.G.T.

Grapes 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 2018 was a moderate year with more consistent rainfall in spring, which made temperatures slightly cooler than average. Then temperatures rose at the beginning of June and the vines blossomed, albeit slightly later than usual. The summer recorded average temperatures with good fluctuations between day and night. It can be considered a good vintage.

Harvest the first grapes for Lodovico 2018 were harvested the 11th September and the last the 5th October.

Vinification grapes are strictly sorted on a vibrating belt at the cellar. They are then destemmed. 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 herbaceous notes in the nose and on the palate, such as minty and eucalyptic aromas, as well as dark fruit like black currant. Well structured, soft and elegant tannins.

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:** 4.82 g/L **pH:** 3.68



<https://www.lodovicowine.it>

