



LUDOVICUS ET PIERUS DE ANTENORIBUS
MAGNO CUM
STUDIO FECERUNT

L O D O V I C O

TECHNICAL SHEET 2020

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 Very mild winter. Temperatures 5-18 degrees in March and April, where, however, the plants at the beginning of April year began budding, with balanced growth for the temperatures of late April and early May. In the month of June there were two rains of good intensity, which helped the plants in the months not to present strong water stress. Minimum summer temperatures 18/22 degrees at night and 30/33 during the day.

Harvest period in the seasonal norm in the second half of September without particular calamities. It is considered an excellent and elegant vintage.

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 Full bodied, structured with elegant tannins the 2020 Lodovico shows dark fruit aromas of black currant, as well as cedar notes from the ageing in Barrique.

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** 5.39 g/L **pH** 3.59



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