LODOVICO

Technical Sheet

2021

Classification Toscana I.G.T.

Grapes Cabernet Franc with a small quantity of Merlot, which varies from vintage to vintage.

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 mild, rainy winter led to a gradual bud break, followed by a cool spring with consistent rainfall and brief warmth in late March and early April. Summer arrived by late May, bringing hot, dry conditions that lasted through harvest. Thanks to water reserves from earlier rains and marked day-night temperature shifts, the grapes achieved excellent phenolic development.

Harvest The first grapes of Lodovico were harvested at the end of September and continued through October.

Vinification grapes are strictly sorted on a vibrating belt at the cellar. They are then de-stemmed. 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.

Aging the wine is aged for 16 months in 80% new French oak barriques and the rest in one-year old barrels.

Tasting notes its aromas evoke ripe red berries and spices, with a background of aromatic herbs and toasted hints. On the palate, the taste is enveloping and intense, with a complex development and a long finish, still fruity with flashes of balsamic notes. The Merlot is more prominent in the early years, gradually giving way to the brilliance of the Cabernet Franc, which expresses all its elegance and complexity.

Key Points First vintage: 2007/ Winemaker: Helena Lindberg/ Consultant: Michel Rolland/ Bottles produced: 10,000/

Aging 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/


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A.D. 2021