



LUDOVICO ET PIERUS DE ANTENORIBUS
MAGNO CUM
STUDIO FECERUNT.

LODOVICO 2017



Lodovico is a rare and unexpected assemblage, which forms the pinnacle of our Biserno estate. We have long known that certain parcels of vineyard on the estate are perfectly suited to the cultivation of Cabernet Franc, but we only relatively recently discovered that within this micro-climate, there is one particularly special area of vineyard, Vigna Lodovico, which yields remarkable and very particular results. It became immediately clear to all involved that this unique character and individual expression must be captured in one single wine.

Lodovico is an extraordinary wine, which is made in extremely small quantities and available through exclusive wine merchants.

Classification: Indicazione Geografica Tipica di Toscana

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 (2,361/acre).

Seasonal summary: 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. We were fortunate in the sense that apart from the dry and warm to hot conditions our vineyards escaped all damaging weather events.

We harvested the first merlot on the 18th of August which is two to three weeks earlier than a “normal” year.

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 de-stemmed 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.

Alcohol: 14.5%

Total acidity: 5 g/L

pH: 3.57