



Lodovico is a super premium wine from our Biserno estate. Out of 47 hectares, we have identified a parcel of 12 hectares, which has proven to be particularly conducive to the cultivation of Cabernet Franc and Merlot. From this micro-terroir, we have selected only the finest grapes, taking extreme care from vineyard to cellar, to produce this reserve wine in extremely small quantities.

Classification: Indicazione Geografica Tipica di Toscana

Grapes: Majority of Cabernet Franc and, in very small quantities, Petit Verdot and Cabernet Sauvignon.

Vineyards: Soil type is part clay, part Bolgheri conglomerate. Vines are five to six years old. Training is *cordone speronato* (spurred cordon). Density is 6,500 vine stocks per hectare (2,361/acre).

Harvest: Mid-September to early-October 2007. All harvesting is done by hand into 15 kg crates.

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 three to four weeks at 28°C. 90% of the mass undergoes malolactic fermentation in barriques, 10% in stainless steel vats.

Ageing: The wine is aged for 16 months in new French oak barriques. The wine is aged for another 12 months in bottles before release.

Tasting Note

The nose immediately reveals the Cabernet Franc influence, with its floral and slightly Mediterranean herbal and *macchia* nuances. Behind this, the more luscious and voluptuous Merlot and Cabernet Sauvignon envelope the *cépage* with blackcurrants and even figs.

Key Points

- **First vintage:**
2007
- **Winemaker:**
Helena Lindberg
- **Consultant:**
Michel Rolland

- **Bottles produced:**
8,000
- **Ageing potential:**
we suggest waiting
4 to 5 years before
drinking well; will
age up to 20 years