



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.

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: 2016 can be considered a vintage with great potential on the Tuscan coast in general and for Tenuta di Biserno and Campo di Sasso in particular. It was a warmer than normal winter but a cooler than normal spring with frequent rainfalls well into June. The growth was balanced and the vines were well prepared for the warm and dry July and August and did not suffer any excessive water deficit stress. Ripening was also balanced and the relatively cool nights in August helped retain fresh fruit aromas and flavours. We harvested grapes with great fruit concentration and tannin quality.

Harvest: first week of September to second week of October 2016.

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: 14.9%

Total acidity: 5.2 g/L

pH: 3.5