



Lodovico is a rare, unexpected assemblage from our Biserno estate. We had previously identified parcels of the estate that were particularly conducive to the cultivation of Cabernet Franc but we only recently discovered within that micro-climate and terroir an even more special parcel, Vigna Lodovico, that has been yielding superior, singular results. It then became immediately clear to everyone involved that this unique character must be fostered, that this individual expression demanded to be crafted. Lodovico, an extraordinary wine, is only available in extremely small quantities through exclusive wine merchants.

Classification: Indicazione Geografica Tipica di Toscana

Grapes: Majority of Cabernet Franc and in very small quantities 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).

Climatic conditions 2011: 2011 was a year of near perfect growing conditions throughout spring and most part of the summer. From June to the middle of August the daytime temperatures were moderate and the nights were relatively cool. At the middle of August a heat wave which lasted 10 days set in. September saw exceptionally warm and dry conditions - without it being too warm - and offered good ripening conditions for cabernet franc and petit verdot. With this vintage we start seeing the real potential in terms of tannin quality and depth of flavor of the Biserno vineyards.

Harvest: Early September to 1st October 2011. 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.

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.

Alcohol: 14.5%

TA: 5.4

pH: 3.62

Key Points

- First vintage: 2007
- Winemaker: Helena Lindberg
- Consultant: Michel Rolland
- Bottles produced: 6,000
- Format: 750 mL, magnum and double magnum
- Ageing potential: will age wonderfully for more than 20 years

Winemakers Tasting Notes, February 2014

This wine is about texture and complexity. A nose that gives plenty to think about and to discover. The full bodied and rich texture is balanced by a fine acidity.