



2012

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: 2012 started with an unusually cold and dry winter. With the arrival of spring the dry soil warmed up quickly and bud burst took place relatively early, at about the same time as in 2011 but a week early compared to 2009 and 2010. Some rain fell in May which helped the vines get through the dry summer. The summer temperatures were moderate with no extremes until the end of August when the temperature went above 35°C for a short few days. Some light rains early September were a welcome boost for the vines and helped them bring the grapes to phenolic ripeness.

After 2010 we see a definite improvement in our wines as a result of the increased age of the vines, and the improvement continues with every added year. The 2012 wines have the depth and tannin structure that come with the vines reaching maturity.

Harvest: In 2012 the harvest began the last week of August and finished on 3rd October. All harvesting is done by hand.

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. 20% of the wine undergoes malolactic fermentation in oak barrels, the remainder in stainless steel.

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: 5.1 g/L

Ph: 3.66

Tasting Notes

Ripe, dark fruit on the nose. Textured and concentrated with velvety tannins, great depth and a balancing refreshing acidity.

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