



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).

Seasonal summary 2013: A wet winter and spring resulted in good water reserves in the ground for the summer. The summer temperatures were back to "normal" without the periods of excessive heat experienced the previous few vintages. A rainfall the last week of August gave the vines a good boost and prolonged the ripening process. The fine weather continued through September. All this combined gave optimum ripening conditions and a good balance between sugar ripeness, phenolic ripeness and acidity.

Harvest: In 2013 the harvest began the second week of September and finished the second week of 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. 80% 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 at least 12 months in the bottle before release.

Alcohol: 14.5%

TA: 4.7 g/L

pH: 3.67

Tasting Notes February 2017:

Ripe dark fruit with well integrated spicy oak adding notes of freshly ground coffee, cocoa. Relatively tight knit, dense with ripe, polished tannins and great length. It is a powerful yet elegant wine which needs time to express its full potential.

Key Points

- First vintage: 2007
- Winemaker: Helena Lindberg
- Consultant: Michel Rolland
- Bottles produced: 12,000
- Format: 750 mL, magnum and double magnum
- Ageing potential:
will age wonderfully for more than 20 years