



Ludus 2020

All the essence of a territory and of the symbiotic relationship between nature and the progress of life. A blend of Cabernet, Merlot and Petit Verdot, organic, for a good future, dedicated to Ludovica.

Appellation

Toscana Rosso

Grapes

Cabernet Sauvignon and Cabernet Franc 75%, Petit Verdot 10%, Merlot 15%.

Soil

Clay-limestone, calcareous and slightly saline soils from the hills among Gambassi Terme, Montaione and Certaldo.

Climate

Mainly Mediterranean with modest continental influences, mild winters, very hot and dry summers.

Management of the vineyards

Vineyards in organic conversion, guyot pruning system, 180-200 metres above sea level.

Grape harvest

Third decade of September. The grapes are selected, hand-picked and placed in crates. Softly destemmed and blended before vinification.

Wine-making

Traditional, in steel tanks at a controlled temperature of max. 25°, maceration lasts about 15 days.

Label

A project that was born with Ludovica and for Ludovica, and she is undoubtedly its protagonist. As a matter of fact the graphics of the label originate from her hands and imagination.

Maturation

After 10 months in 225-litre French oak barriques, it ages in the bottle for at least 6 months.

Bottling

August 2021

Tasting notes

A bright deep ruby robe announces great concentration on the nose. Very intense aromas of fragrant red fruits, cherries, blackberries and blueberries entwined with hints of undergrowth, spices and balsamic notes. The taste confirms a great structure. It's harmonious, rich and balanced. The mid palate is fresh fruit forward. Dense and silky tannins lead to a very long finish, rich of spices and coffee.

Recommended serving temperature

18° C

Recommended pairings

Versatile wine, it pairs well with seasoned cheeses, game and tasty meat dishes.

Number of bottles

7.000 bt 0,75 lt.

Agricola Ludus



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