



LUCE BRUNELLO 2014

Weather conditions in 2014 were characterised by a sunny spring season with pleasant temperatures. Summer was cool with a few beneficial rain showers that helped the grapevines reach the ripening phase in excellent condition. The period immediately prior to the harvest (in the second half of September) was perfect: no rain, plenty of sun and significant night/day temperature variations, all of which helped produce fantastic grapes for an excellent Brunello.

Ruby red colour with purple highlights, this Brunello welcomes us with notes of kirsch and spices and initial complex and balsamic nuances. In the mouth, the wine shows its power and substance free, however, from any excesses. Soft and well-rounded it also surprises with a crispness supported by minty highlights.

GRAPE VARIETES

Sangiovese

AVERAGE YIELD PER HECTARE

34 hl/ha

TOTAL BOTTLES PRODUCED

20.000

HARVEST PERIOD

last week in September

SUGAR AT HARVEST

267 g/l

TOTAL ACIDITY AT HARVEST

7,25 g/l

PH AT HARVEST

3,30

FERMENTATION THANK

temperature-controlled stainless steel

FERMENTATION TEMPERATURE

<30° C

FERMENTATION DURATION

12 days

MACERATION ON THE SKINS

4 weeks

TYPE OF CONTAINER USED FOR AGING

90% in once used barriques, 10% in new barriques; Slavonian oak barrels

AGING

At least 24 months in oak barrels and barriques

BOTTLING

July 2018

TECHNICAL DATA:

ALCOHOL

15,5% Vol

TOTAL ACIDITY

5,8 g/l

PH

3,41