



Luce 1998



In 1998, a normal spring was followed by intense sun during the summer months, which speeded up the ripening process. Sangiovese and Merlot displayed extremely high-quality, soft tannins and relatively low levels of acidity. October however brought heavy rains, but sun and constant breezes came soon behind and dispelled the excessive moisture. The fruit that was brought into the cellar was in excellent condition, with fully-developed aromas and the desired balance between sugars and acids.

Luce 1998 is a powerful yet elegant wine, releasing a wide spectrum of aromas, ranging from wild forest berry to ripe dark cherry, enhanced by delicate notes of black pepper and cinnamon. Velvet-smooth tannins develop in optimal balance with the alcohol and acidity, and the wine concludes with a sweet, silky, long-lingering finale.

GRAPE VARIETIES	Merlot, Sangiovese
TOTAL BOTTLES PRODUCED	100.000
HARVEST PERIOD	Sangiovese: The second week of October Merlot: The third week in September
SUGAR AT HARVEST	Sangiovese: 230 g/l, Merlot: 249 g/l
TOTAL ACIDITY AT HARVEST	Sangiovese: 6,8 g/l, Merlot: 6,5 g/l
FERMENTATION PERIOD	12 days
MACERATION ON THE SKINS	Approx. 4 weeks
TYPE OF CONTAINER USED FOR AGING	French oak barriques: 60% new, 40% once-used / Slavonian oak casks
AGING	12 months in French oak barriques, followed by 6 months in Slavonian oak casks
BOTTLING	After 18 months

TECHNICAL DATA

ALCOHOL	13,5% Vol.
TOTAL ACIDITY	5,4 g/l
PH	3,5

AWARDS

WINE SPECTATOR	90 Points - Publication 2013
FALSTAFF	92 Points - Publication 2001