



## Luce 1999

The 1999 harvest was an extremely fine one throughout all of Tuscany and particularly in Montalcino.

The sun in July brought on an early ripening of the grapes, and the few rains in August helped the vines complete their development. September and October were sunny and warm and the clusters reached optimal levels of ripeness. The wines from this vintage are delicate and refined, with silky tannins and low acidity, but at the same time they present an outstanding constitution and structures that will bring them many years of fine ageing.

Luce 1999 is a dense ruby colour and features ripe aromas of dried plum and blackberry with a seductive bouquet of tobacco leaf, tanned leather, cinnamon and cloves. On the palate, a suite of well-integrated tannins supports the vibrant aromas and bestows a silky smooth weave.

GRAPE VARIETIES	Sangiovese, Merlot
TOTAL BOTTLES PRODUCED	120.000
HARVEST PERIOD	Sangiovese: The second week of October. Merlot: The third week of September.
SUGAR AT HARVEST	Sangiovese: 233 g/l, Merlot: 248 g/l
TOTAL ACIDITY AT HARVEST	Sangiovese: 7,3 g/l, Merlot: 6,3 g/l
FERMENTATION PERIOD	15 days
MACERATION ON THE SKINS	Approx. 4 weeks
TYPE OF CONTAINER USED FOR AGING	French oak barriques: 66% new, 33% 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	14,5% Vol.
TOTAL ACIDITY	5,3 g/l
PH	3,46

### AWARDS

FALSTAFF	95 Points - Publication 2001
WINE SPECTATOR	95 Points - Publication 2003