



Luce 2003



The 2003 harvest was of outstanding quality for all of the main grape varieties grown in the Montalcino area. Exceptionally sunny conditions during the summer led to ripening earlier than in previous years. Weather conditions were very favourable during the harvest, and the grapes arrived in the cellar in sound condition and with high sugar levels, while the skin to must ratio was above average compared to recent years. When the Sangiovese was drawn off, it immediately exhibited a notable softness, with lively, full-fruited fragrances. The Merlot too showed an intense tonality, remarkable structure, and smooth, fruit-rich aromas.

Luce 2003 exhibits a gorgeous, almost opaque purple. Wild berry fruit, such as blueberry and blackberry, is prominent on the nose, accompanied by spicy notes of cinnamon and nutmeg, with a lovely finale marked by refined hints of menthol. The attack is impressive, velvety smooth and of notable depth, followed by fine-grained, well-integrated tannins. An almost endless finish complements the solid, well-volumed body.

GRAPE VARIETIES	Sangiovese, Merlot
TOTAL BOTTLES PRODUCED	Approx. 48.000
HARVEST PERIOD	Sangiovese: The first week of October Merlot: The first week of September
SUGAR AT HARVEST	Sangiovese: 230 g/l, Merlot: 262 g/l
TOTAL ACIDITY AT HARVEST	Sangiovese: 6,4 g/l, Merlot: 6,0 g/l
FERMENTATION PERIOD	12 days
MACERATION ON THE SKINS	Approx. 4 weeks
TYPE OF CONTAINER USED FOR AGING	Hand-split oak barriques, 90% new, 10% once-used
AGING	24 months in barriques
BOTTLING	November 2005

TECHNICAL DATA

ALCOHOL	14,5% Vol.
TOTAL ACIDITY	5,70 g/l
PH	3,63

AWARDS

WINE ENTHUSIAST	92 Points - Publication 2007
WINE SPECTATOR	92 Points - Publication 2006
FALSTAFF	93 Points - Publication 2006