



Luce 2012



After heavy spring rains, summer weather conditions were almost ideal. A succession of dry days and significant day-night temperature differentials ensured a balanced concentration in the berries of aroma precursors and polyphenolic compounds. Light and heat thus combined to give Luce 2012 its elegance and force, plus its stunning aromatic complexity.

The wine greets the eye with a dark ruby, then unfurls a forceful, complex bouquet of remarkable depth, characterised by rich notes of wild blackberry and blackcurrant. Delicate hints of spicy clove and black pepper enliven the background, and subtle impressions of black liquorice and balsam gradually make their presence felt as well, creating an aromatic amalgam of enviable richness. The palate opens generous and full-volumed, with ripe tannins that enfold the mouth in their velvety softness, while the near-endless aromatic progression is enhanced by a hint of smokiness through its entire length.

GRAPE VARIETIES	Sangiovese e Merlot
AVERAGE YIELD PER HECTARE	28 hl/ha
TOTAL BOTTLES PRODUCED	80.000
HARVEST PERIOD	Sangiovese: the last week of September Merlot: the last week of August
SUGAR AT HARVEST	Sangiovese: 228 g/l, Merlot: 237 g/l
TOTAL ACIDITY AT HARVEST	Sangiovese: 7,75 g/l, Merlot: 6,85 g/l
PH AT HARVEST	Sangiovese: 3,18, Merlot: 3,25
FERMENTATION VESSEL	Temperature-controlled stainless steel
FERMENTATION TEMPERATURE	< 30° C
FERMENTATION PERIOD	12 days
MACERATION ON THE SKINS	4 weeks
MALOLACTIC FERMENTATION	Carried out in barriques
TYPE OF CONTAINER USED FOR AGING	Hand-split oak barriques: 85% new, 15% used once
AGING	24 months
BOTTLING	January 2015

TECHNICAL DATA

ALCOHOL	13,5% Vol.
TOTAL ACIDITY	6,77 g/l
PH	3,32

AWARDS

WINE SPECTATOR	91 Points - Publication 2015
JAMES SUCKLING	94 Points - Publication 2015