



Luce 2014



The growing season was characterised by an average but slightly warmer than usual spring with rainfall that was well-distributed and regular. This pattern followed through into summer, which helped lower daytime temperatures, reduce heat stress in the plants, and maintain plentiful water reserves. All of this favoured a regular development of the plants that resulted in a homogenous ripening of the grapes, which reach the harvest intensely colored, rich in polyphenols and perfectly healthy.

Luce 2014 is a deep ruby red colour with purple highlights.

To the nose the wine expresses a bouquet of small black fruits, bitter cherries and elegant notes of cocoa and coffee.

In the mouth the wine's elegant and fine tannins bestow the wine with a creamy harmony and a very long persistence with a lightly spiced finish.

GRAPE VARIETIES	Sangiovese and Merlot
AVERAGE YIELD PER HECTARE	30 hl /ha
TOTAL BOTTLES PRODUCED	70.000
HARVEST PERIOD	Sangiovese: the first week of October Merlot: the first week of September
SUGAR AT HARVEST	Sangiovese: 239 g/L, Merlot: 254 g/L
TOTAL ACIDITY AT HARVEST	Sangiovese: 7,74 g/L, Merlot: 6,56 g/L
PH AT HARVEST	Sangiovese: 3,18, Merlot: 3,29
FERMENTATION TANK	Temperature-controlled stainless steel
FERMENTATION TEMPERATURE	< 30°C
FERMENTATION DURATION	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	December 2016

TECHNICAL DATA

ALCOHOL	14.18% vol.
TOTAL ACIDITY	6,14 g/L
PH	3,43