



Luce 2015



Following a rainy winter that helped maintain the water reserves accumulated during the previous season, the budding phase began at the beginning of April.

The plants developed steadily thanks to a sunny and dry season which helped maintain the plants in good health throughout the entire growing phase.

The hot, long summer was mitigated by two intense August rainfalls, which provided the ideal conditions for a uniform, intense and stress-free ripening of the grapes.

The wine's complex nose of ripe fruit features dominant cherry and plum aromas introduced by spicy highlights of vanilla and ginger bread that pave the way for softer notes of cinnamon and cloves.

To the palate, the wine is genuine and structured. The tannins are present but elegant and not aggressive, providing a broad and dense frame to the wine. The wine is pleasant with a sustained finish dominated by a wonderful crispness.

GRAPE VARIETIES	Sangiovese and Merlot
AVERAGE YIELD PER HECTARE	35 hl /ha
TOTAL BOTTLES PRODUCED	80.000
HARVEST PERIOD	Sangiovese: last week of September Merlot: first week of September
SUGAR AT HARVEST	Sangiovese: 245 g/L, Merlot: 256 g/L
TOTAL ACIDITY AT HARVEST	Sangiovese: 6.94 g/L, Merlot: 6.47 g/L
PH AT HARVEST	Sangiovese: 3.29, Merlot: 3.45
FERMENTATION TANK	Temperature-controlled stainless steel
FERMENTATION TEMPERATURE	< 28°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 2017

TECHNICAL DATA

ALCOHOL	15% vol.
TOTAL ACIDITY	5.68 g/L
PH	3.45