



Luce Brunello 2007



The 2007 vintage was excellent, and though it saw a reduction in quantity of 5%, the quality of grapes was exceptional. During the autumn months, favorable climatic conditions allowed the vineyards to accumulate reserves in the mineral elements needed to guarantee a very promising harvest. The spring months were mild, with low rainfall, little heat stress. Consequently, the maturation of Sangiovese grapes occurred gradually, in ideal weather conditions. The warm, sunny days and cool nights resulted in a perfect ripening cycle that will ensure that Luce Brunello 2007 perfectly expresses its noble characteristics.

The appearance is a very intense ruby red. Rich aromas of blueberry, currant, blackberry, and sour cherry mingle nicely with a hint of violet and spicier notes of cardamom, star anise, tobacco, and liquorice. Impressions of coffee, cocoa, and minerals complete the bouquet. The entry on the palate is lavish with elegantly integrated tannins.

The wine is full bodied, well structured, and reveals decisive characteristics of the Montalcino region. The finish is lengthy and pleasingly intense.

GRAPE VARIETIES	Sangiovese
AVERAGE YIELD PER HECTARE	35 hl/ha
TOTAL BOTTLES PRODUCED	16.000
HARVEST PERIOD	Last week of September
SUGAR AT HARVEST	254 g/l
TOTAL ACIDITY AT HARVEST	6,85 g/l
PH AT HARVEST	3,30
FERMENTATION VESSEL	Temperature-controlled stainless steel
FERMENTATION TEMPERATURE	< 30° C
FERMENTATION PERIOD	12 days
MACERATION ON THE SKINS	4 weeks
MALOLACTIC FERMENTATION	Carried out
TYPE OF CONTAINER USED FOR AGING	hand-split French barriques 90% one-uses, 10% new; Slavonian oak casks
AGING	36 months, in casks and in barriques
BOTTLING	June 2011

TECHNICAL DATA

ALCOHOL	14,5% Vol.
TOTAL ACIDITY	5,8 g/l
PH	3,49

AWARDS

WINE SPECTATOR	91 Points - Publication 2012
JAMES SUCKLING	97 Points - Publication 2012
WINE ENTHUSIAST	97 Points - Publication 2012
WINE ADVOCATE	92 Points - Publication 2012