



Luce Brunello 2012



The 2012 grape harvest ended on September 30.

Spring was noteworthy for its plentiful rain showers that allowed the soil to soak up beneficial water reserves.

The soil and foliage management together with the usage of enriching green manures protected the vineyards from the excessive stress caused by water scarcity during the summer.

A succession of dry weather days and significant day-night temperature excursions ensured a great balance and concentration of aromas and polyphenols in the grapes. In September, the weather conditions proved ideal for a complete and excellent ripening of the grapes.

Monumental Wine.

Luce Brunello 2012 is an intense ruby red wine that presents a complex bouquet of red fruit, tobacco and chocolate aromas.

In the mouth, the wine is well-rounded, full and generous. The tannins are silky and balanced by a vibrant acidity and a very long finish.

GRAPE VARIETIES	100% Sangiovese
AVERAGE YIELD PER HECTARE	32 hl/ha
TOTAL BOTTLES PRODUCED	20,000
HARVEST PERIOD	last week in September
SUGAR AT HARVEST	255 g/l
TOTAL ACIDITY AT HARVEST	7,05 g/l
PH AT HARVEST	3,32
FERMENTATION VESSEL	Temperature-controlled stainless steel
FERMENTATION TEMPERATURE	< 30°C
FERMENTATION PERIOD	12 days
MACERATION ON THE SKINS	4 weeks
TYPE OF CONTAINER USED FOR AGING	Slavonian oak barriques: 90% used once 10% new.
AGING	24 months
BOTTLING	December 2016

TECHNICAL DATA

ALCOHOL	14,85% Vol.
TOTAL ACIDITY	5,8 g/l
PH	3,5