



Luce Brunello 2013



The growing season saw a regularly rainy spring and early summer that allowed the grapevines to develop without any issues caused by the weather. A hot, but not extreme, summer helped interrupt the plants' early growth and provided the ideal conditions for the ripening of the grapes. From the end of August until the harvest, the grapes maintained excellent health thanks to the positive effect brought on by the alternating warm days and cool evenings, and accumulated rich quantities of noble substances such as tannins and anthocyanins.

This brilliant ruby-red Brunello introduces itself with a nose distinguished by balsamic notes, Mediterranean scrub, blond tobacco and cocoa followed by notes of ripe black fruit and brandied cherries. In the mouth, the wine expresses elegantly balanced and explicit tannins supported by stimulating flavour and crispness. The finish is beautifully persistent with sweet tobacco and blackcurrant jam. The wine expresses itself beautifully and is an ideal candidate for ageing.

GRAPE VARIETIES	Sangiovese
AVERAGE YIELD PER HECTARE	34 hl/ha
TOTAL BOTTLES PRODUCED	25.000
HARVEST PERIOD	First week in October
SUGAR AT HARVEST	251 g/l
TOTAL ACIDITY AT HARVEST	7,15 g/l
PH AT HARVEST	3,27
FERMENTATION TANK	Temperature-controlled stainless steel
FERMENTATION TEMPERATURE	< 30°C
FERMENTATION DURATION	12 days
MACERATION ON THE SKINS	4 weeks
TYPE OF CONTAINER USED FOR AGING	Slavonian oak barriques: 90% used once 10% new.
AGING	At least 24 Months
BOTTLING	July 2017

TECHNICAL DATA

ALCOHOL	15% Vol.
TOTAL ACIDITY	6,11 g/l
PH	3,38