



Luce Brunello 2010

In 2010, the spring season was marked by frequent rainstorms that challenged the winegrowers in managing the vineyard and maintaining the grapes healthy, but also replenished the groundwater reserves. The summer months experienced a rather even alternation of decent rains and sunny days.

September brought ideal conditions, with cool nights and warm, bright days right through to the end of the harvest. The final result was that the vines performed splendidly, and the fruit arrived in the cellar with optimal ripeness levels.

Dark garnet red in color, Luce Brunello 2010 boasts a bouquet that is elegant and refined, yet remarkably dense, releasing a complex mosaic of sweet violet, blueberry, blackcurrant, and black liquorice, accompanied by pungent impressions of rosemary blossoms. Subtle notes of toasted oak crown this rich aromatic display. That same elegance is in full evidence on the palate, complemented by impressive depth and a masterfully-crafted structure. Velvety tannins offer perfect support during the wine's progression into a very lengthy finish.



GRAPE VARIETIES	Sangiovese
AVERAGE YIELD PER HECTARE	37 hl/ha
TOTAL BOTTLES PRODUCED	20.000
HARVEST PERIOD	First week of October
SUGAR AT HARVEST	264 g/l
TOTAL ACIDITY AT HARVEST	7,20 g/l
PH AT HARVEST	3,35
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	July 2014

TECHNICAL DATA

ALCOHOL	15,00% Vol.
TOTAL ACIDITY	6,17 g/L
PH	3,52

AWARDS

JAMES SUCKLING	100 Points - Publication dic-14
WINE ADVOCATE	94 Points - Publication 2015