



Luce Brunello 2011



The 2011 growing season followed its regular course of alternating days of sun and rain marked by the mild temperatures that the Mediterranean spring is known for. The early summer's warm and pleasant climate allowed the vines and grapes to reach the veraison in optimal conditions. The second part of August saw a distinct rise in temperatures, which is what Sangiovese grapes need for an extraordinary ripening distinguished by high concentration and excellent health.

Appearing a deep and intense colour with light garnet hues, Luce Brunello 2011 offers a complex bouquet, rich in notes that go from small black fruits and spices, to tobacco and tea leaves. On the palate, the wine confirms the same aromatic complexity: a soft and enveloping start is balanced by an excellent tannic texture that gives the wine a long and persistent presence.

GRAPE VARIETIES	100% Sangiovese
AVERAGE YIELD PER HECTARE	37 hl/ha
TOTAL BOTTLES PRODUCED	20,000
HARVEST PERIOD	First week of October
SUGAR AT HARVEST	260 g/l
TOTAL ACIDITY AT HARVEST	7,00 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	Over 24 months in barrels and barriques. Over 4 months in bottle.
BOTTLING	July 2015

TECHNICAL DATA

ALCOHOL	15,00% Vol.
TOTAL ACIDITY	6,06 g/l
PH	3,52

AWARDS

JAMES SUCKLING	95 Punti - Pubblicazione 2015
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