



Luce 2006



The overall picture for the 2006 harvest was very positive, in particular for the high quality of the fruit.

The spring months brought mild weather with few rains and a lack of excessive heat, which supported the growth of very healthy grapes. Light summer rains provided groundwater reserves for the vines, while sunny, cool, dry days in September and October encouraged the development in the grapes of all the characteristics necessary to produce wines of great structure and fine quality.

Luce 2006 is a dense, dark purple wine. On the nose, it is rich in aromas of red berry fruits, dried plum and blackberry accompanied by balsamic and sweet notes of vanilla followed by dark chocolate, tobacco leaf, graphite and black liquorice. The palate is warm, velvety smooth and intense, with elegant tannins well-supported by a lively acidity. The persistent finish is beautifully harmonious.

GRAPE VARIETIES	Sangiovese, Merlot
AVERAGE YIELD PER HECTARE	30 hl /ha
TOTAL BOTTLES PRODUCED	100.000
HARVEST PERIOD	Sangiovese: The first week of October; Merlot: The first week of September
SUGAR AT HARVEST	Sangiovese: 250 g/l, Merlot: 265 g/l
TOTAL ACIDITY AT HARVEST	Sangiovese: 7,00 g/l, Merlot: 5,65 g/l
PH AT HARVEST	Sangiovese: 3,30, Merlot: 3,45
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 oak barriques: 100% new
AGING	18 months
BOTTLING	November 2008

TECHNICAL DATA

ALCOHOL	15% Vol.
TOTAL ACIDITY	5,7 g/l
PH	3,48

AWARDS

WINE SPECTATOR	95 Points - Publication 2009
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