



Luce 2008

The grapes reached the harvest in great health and displaying excellent quality. Spring brought abundant rains, with markedly lower than average temperatures. During the flowering in June, rain and wind resulted in clusters with fewer berries, in particular for Sangiovese and Merlot. The summer months, though, including September, were hot and sunny and the lack of problems related to scarcity of water encouraged optimal ripening in all the varieties. Together, these factors contributed to an outstanding quality in the harvested fruit, which resulted in structured and very well-balanced wines.



Luce 2008 is a very dense, concentrated purple-red. The nose exhibits remarkable finesse, releasing notes of wild blackberry and sour cherry, accompanied by peppery eucalyptus and mineral impressions of graphite. Appealing notes of dark chocolate and tobacco leaf complete the bouquet. The wine possesses a superb introduction with the densest of tannic structures balanced by a generous body and pleasant acidity. The palate expands impressively, with a tasty vein of acidity that beautifully knits together all its constituents, leading to a very persistent and harmonious finish.

GRAPE VARIETIES	Merlot, Sangiovese
AVERAGE YIELD PER HECTARE	30 hl/ha
TOTAL BOTTLES PRODUCED	75.000
HARVEST PERIOD	Sangiovese: The first week of October; Merlot: The first week of September
SUGAR AT HARVEST	Sangiovese: 230 g/l, Merlot: 245 g/l
TOTAL ACIDITY AT HARVEST	Sangiovese: 7,50 g/l, Merlot: 6,25 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 in barriques
TYPE OF CONTAINER USED FOR AGING	Hand-split oak barriques: 90% new, 10% one-used
AGING	24 months
BOTTLING	January 2011

TECHNICAL DATA

ALCOHOL	14,5% Vol.
TOTAL ACIDITY	5,99 g/l
PH	3,47

AWARDS

FALSTAFF	95 Points - Publication 2012
JAMES SUCKLING	95 Points - Publication 2011
WINE SPECTATOR	90 Points - Publication 2012
WINE ENTHUSIAST	93 Points - Publication 2012
WINE ADVOCATE	91 Points - Publication 2012