



Luce 2012



After heavy spring rains, summer weather conditions were almost ideal. A succession of dry days and significant day-night temperature differentials ensured a balanced concentration in the berries of aroma precursors and polyphenolic compounds. Light and heat thus combined to give Luce 2012 its elegance and force, plus its stunning aromatic complexity.

The wine greets the eye with a dark ruby, then unfurls a forceful, complex bouquet of remarkable depth, characterised by rich notes of wild blackberry and blackcurrant. Delicate hints of spicy clove and black pepper enliven the background, and subtle impressions of black liquorice and balsam gradually make their presence felt as well, creating an aromatic amalgam of enviable richness. The palate opens generous and full-volumed, with ripe tannins that enfold the mouth in their velvety softness, while the near-endless aromatic progression is enhanced by a hint of smokiness through its entire length.

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| GRAPE VARIETIES | Sangiovese e Merlot |
| AVERAGE YIELD PER HECTARE | 28 hl/ha |
| TOTAL BOTTLES PRODUCED | 80.000 |
| HARVEST PERIOD | Sangiovese: the last week of September Merlot: the last week of August |
| SUGAR AT HARVEST | Sangiovese: 228 g/l, Merlot: 237 g/l |
| TOTAL ACIDITY AT HARVEST | Sangiovese: 7,75 g/l, Merlot: 6,85 g/l |
| PH AT HARVEST | Sangiovese: 3,18, Merlot: 3,25 |
| 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: 85% new, 15% used once |
| AGING | 24 months |
| BOTTLING | January 2015 |

TECHNICAL DATA

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| ALCOHOL | 13,5% Vol. |
| TOTAL ACIDITY | 6,77 g/l |
| PH | 3,32 |