



LUCE 2016

Weather conditions throughout 2016 will be remembered as perfectly regular. Spring was mild, if with frequent rain showers, which determined an earlier start to the budding phase both for the Merlot and Sangiovese grapes that took place between the end of March and beginning of April. Summer was also quite wet, with over 15mm worth of rainfall between the middle and end of August. Temperatures in the summer were not excessively high, which helped reduce water-related stress and supported a gradual and complete ripening of the grapes.

The 2016 vintage, distinguished as it was for its regular weather conditions free of excessive rain or heat, possesses a distinctive “terroir” effect further enhanced by the excellent conditions at the end of summer and during the harvest, which allowed the grapes to reach a wonderful ripeness. The wine possesses a rich, deep colour accompanied by an aromatic bouquet of fresh fruit and a smoothness distinguished by elegant and pleasant tannins that, while present, do not overwhelm the palate. This is a sincere and succulent wine that offers a pleasant balance of crispness, fruitiness and density, and an extremely elegant finish.

GRAPE VARIETES

Sangiovese, Merlot

AVERAGE YIELD PER HECTARE

30 hl/ha

TOTAL BOTTLES PRODUCED

96.800

HARVEST PERIOD

Sangiovese: last week in September;
Merlot: First week in September

SUGAR AT HARVEST

Sangiovese: 257 g/l, Merlot: 265 g/l

TOTAL ACIDITY AT HARVEST

Sangiovese: 6,81 g/L, Merlot: 6,55 g/L

PH AT HARVEST

Sangiovese: 3,24, Merlot: 3,40

FERMENTATION TANK

temperature-controlled stainless steel vats

FERMENTATION TEMPERATURE

28°C

FERMENTATION DURATION

12 days

MACERATION ON THE SKINS

4 weeks

MALOLACTIC FERMENTATION

Barriques

TYPE OF CONTAINER USED FOR AGING

Oak Barriques 85% new, 15% second use

AGING

24 monthss

BOTTLING

December 2018

TECHNICAL DATA:

ALCOHOL

14,85% Vol.

TOTAL ACIDITY

6,06 g/l

PH

3,42