



LUCE 2017

In 2017, a crisp spring was followed by a warm, sunny and dry summer with bright cloudless skies. The clayey soils of the Merlot vineyards provided the plants with adequate water reserves, which helped reduce any heat-related stresses. Rain showers in mid-September supported a perfect ripening of the grapes.

The wine displays an intense, almost impenetrable, ruby red color. On the nose, the wine introduces itself with intense red fruits and subtle hints of incense and spicy notes that bequeath extraordinary complexity. In the mouth, the bouquet's complexity comes alive through elegant tannins that gift the wine with unique balance and structure.

GRAPE VARIETES

Sangiovese, Merlot

AVERAGE YIELD PER HECTARE

30 hl/ha

TOTAL BOTTLES PRODUCED

86.000

HARVEST PERIOD

Sangiovese: 26 September

Merlot: 4 September

SUGAR AT HARVEST

Sangiovese: 250 g/L, Merlot 261 g/L

TOTAL ACIDITY AT HARVEST

Sangiovese: 6,70 g/L, Merlot: 6,47g/L

PH AT HARVEST

Sangiovese: 3,24, Merlot: 3,40

FERMENTATION THANK

Cement

FERMENTATION TEMPERATURE

28° C

FERMENTATION DURATION

12 days

MACERATION ON THE SKINS

4 weeks

TYPE OF CONTAINER USED FOR AGING

Oak Barriques 85% new, 15% second use

AGING

24 months

BOTTLING

January 2020

TECHNICAL DATA

ALCOHOL

14,65% Vol.

TOTAL ACIDITY

5,86 g/l

PH

3,49

TENUTA LUCE

TOSCANA