



LUCE 2018

The early rains in 2018 replenished the water reserves that were under duress in 2017. This allowed the grapevines a swift and uniform budding phase, which was further supported by the mild spring temperatures. Summer was characterised by a dry climate without excessive temperatures; ideal conditions to maintain an excellent vegetative-productive balance and to ensure the perfect growth of the grapes. In September, the northern winds and sunny days greatly contributed to completing the ripening process of the grapes in the best possible way.

TASTING NOTES:

Luce 2018 has a dark ruby red color. The nose is a prelude of aromas of black fruits, blackberries and violets, with marzipan and black pepper that further enrich the bouquet. In the mouth, the wine is soft and voluminous, balanced by a solid tannic structure, before closing with a persistent crisp finish.

GRAPE VARIETIES

Sangiovese, Merlot

AVERAGE YIELD PER HECTARE

33 hl/ha

TOTAL BOTTLES PRODUCED

91.734 (89.194 750ml. - 2.100 1,5 lt. - 300 3 lt - 120 6 lt. - 20 18 lt.)

HARVEST PERIOD

Sangiovese: last decade of September
Merlot: first decade of September

SUGAR AT HARVEST

Sangiovese: 243 g/L, Merlot 251 g/L

TOTAL ACIDITY AT HARVEST

Sangiovese: 8.46 g/L, Merlot: 7,11g/L

PH AT HARVEST

Sangiovese: 3,18, Merlot: 3,20

FERMENTATION TANK

Cement

FERMENTATION TEMPERATURE

28° C

FERMENTATION DURATION

12 days

MACERATION ON THE SKINS

22 days

TYPE OF CONTAINER USED FOR AGING

French Oak Barriques 80% new, 20% second use

AGING

24 months

BOTTLING

December 2020

TECHNICAL DATA

ALCOHOL

15% Vol.

TOTAL ACIDITY

6,06 g/l

PH

3,39