



Lucente 2004

The 2004 harvest was excellent, both in terms of quality and quantity. A cool, rainy spring built up considerably the ground water reserves and slowed down the vines' vegetative development, with bud-break a week later than usual. May and June brought cold nights, but the significant diurnal temperature fluctuations encouraged a significant accumulation of aromatic compounds in the fruit. Temperatures levelled off in the summer somewhat below average and rose only in the last two weeks of July. The heat that came with August and September offset partially the slow growth, and September's sunny days and chilly north winds and nights favoured the development of elegant, very concentrated wines, with the tannins and grape pips ripening very gradually over the span of the growing season.



An appealing purple tonality announces Lucente 2004, luminous and impressive; the nose is no less compelling and complex, abounding in wild red berry fruit. Redcurrant and blueberry lead off, flanked by wild cherry and dried plum, the bouquet enriched gradually by spicy nuances of liquorice and cinnamon, plus suggestions of dark chocolate. An energetic vein of acidity enlivens the attack and supports a judicious suite of tannins. The finish ends with a lengthy, expansive flourish.

GRAPE VARIETIES	Merlot, Sangiovese, Cabernet Sauvignon
TOTAL BOTTLES PRODUCED	150.000
HARVEST PERIOD	Merlot: The third week of September, Sangiovese and Cabernet Sauvignon: The first week of October
SUGAR AT HARVEST	Merlot: 236 g/l, Sangiovese: 233 g/l, Cabernet Sauvignon: 237 g/l
TOTAL ACIDITY AT HARVEST	Merlot: 5,5 g/l, Sangiovese: 6,5 g/l, Cabernet Sauvignon: 6,15g/l
PH AT HARVEST	Merlot: 3,46 Sangiovese: 3,35 Cabernet Sauvignon: 3,43
FERMENTATION VESSEL	Stainless Steel
FERMENTATION TEMPERATURE	Approx. 30°C
FERMENTATION PERIOD	12 days
MACERATION ON THE SKINS	25 days
MALOLACTIC FERMENTATION	Carried out
TYPE OF CONTAINER USED FOR AGING	Barriques (55% new French oak, 5% new American oak, 40% once-used French oak)
AGING	12 months
BOTTLING	8 months
TECHNICAL DATA	
ALCOHOL	14% Vol.
TOTAL ACIDITY	5,62 g/l
PH	3,52

AWARDS

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