



LUCENTE 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 is a deep, brilliant colour with purplish highlights. Lucente impresses for the cleanliness and intensity of its wild berry and jam bouquet with highlights of tobacco and light spices, which are found again on the palate, enriched by a delicate toasted note. Measured, silky tannins provide a wonderful roundness and a persistent finish.

GRAPE VARIETES

Merlot, Sangiovese

TOTAL BOTTLES PRODUCED

373.000

HARVEST PERIOD

Merlot: September 5

Sangiovese: September 19

SUGAR AT HARVEST

Merlot: 252 g/l; Sangiovese 237 g/l

TOTAL ACIDITY AT HARVEST

Merlot: 5,70 g/l; Sangiovese 6,67 g/l

PH AT HARVEST

Merlot: 3,42; Sangiovese 3,30

FERMENTATION VESSEL

Temperature-controlled stainless steel vats

FERMENTATION TEMPERATURE

28° C

FERMENTATION DURATION

10 days

MACERATION ON THE SKINS

20 days

MALOLACTIC FERMENTATION

In steel vats

TYPE OF CONTAINER USED FOR AGING

Part new, part re-used wooden barriques

LENGTH OF AGEING

At least 24 months in oak barrels and barriques

BOTTLED

June 2019

TECHNICAL DATA:

ALCOHOL

13,80% Vol

TOTAL ACIDITY

5,78 g/l

PH

3,35