



Lucente 2014



The growing season was defined by a regular spring that was only slightly warmer than usual and facilitated an earlier budding. Summer was relatively cool and rainy, which kept water reserves well-supplied and helped the grapevines develop regularly. These conditions resulted in an optimal ripening of the grapes that reached the harvest intensely coloured and perfectly healthy.

Lucente 2014 is a deep red colour with purple highlights. The wine's bouquet is complex: fruity notes of black cherry and small red fruits are enhanced by moderately toasted scents; pleasant vanilla and lightly roasted coffee beans linger delicately in the background. Well rounded with silky tannins that bestow a balanced and harmonious structure, this is an eminently elegant and enjoyable wine.

GRAPE VARIETIES	Merlot, Sangiovese
TOTAL BOTTLES PRODUCED	346.000
HARVEST PERIOD	Merlot: the first week of September Sangiovese: the third week of September
SUGAR AT HARVEST	Merlot: 225 g/l, Sangiovese: 236 g/l
TOTAL ACIDITY AT HARVEST	Merlot: 6.78 g/l, Sangiovese: 6.92 g/l
PH AT HARVEST	Merlot: 3.25, Sangiovese: 3.31
FERMENTATION VESSEL	Temperature-controlled stainless steel
FERMENTATION TEMPERATURE	28° C
FERMENTATION PERIOD	12 days
MACERATION ON THE SKINS	22 days
MALOLACTIC FERMENTATION	Carried out in stainless steel
TYPE OF CONTAINER USED FOR AGING	Barriques: 55% new French oak, 5% new American oak, 40 % French oak used once
MATURATION LENGTH	12 months
BOTTLING	March 2016
TECHNICAL DATA	
ALCOHOL	13,50% Vol.
TOTAL ACIDITY	5,9 g/l
PH	3,42