



Lucente 2015



The Sangiovese and Merlot grapevines began sprouting during the first week of April, and continued to grow regularly thanks to the significant water reserves deposited in 2014 and an average rainfall in 2015.

The growing season continued with a dry and sunny climate which favoured a healthy and homogenous development of the leaves.

During the first week of August, two significant rain showers brought much needed respite to the plants allowing the grapevines to synthesise secondary metabolites (aromas, anthocyanins and tannins) in the best possible circumstances, which is key in the production of quality wines. In the mouth the wine is juicy, soft and enveloping with fine and intense tannins and an incredibly long finish.

GRAPE VARIETIES	Merlot, Sangiovese
TOTAL BOTTLES PRODUCED	370.000
HARVEST PERIOD	Merlot: First week in September Sangiovese: third week in September
SUGAR AT HARVEST	Merlot: 235 g/l, Sangiovese: 228 g/l
TOTAL ACIDITY AT HARVEST	Merlot: 6,42 g/l, Sangiovese: 6,74 g/l
PH AT HARVEST	Merlot: 3,45, Sangiovese: 3,29
FERMENTATION VESSEL	Temperature-controlled stainless steel vats
FERMENTATION TEMPERATURE	28° C
FERMENTATION PERIOD	12 days
MACERATION ON THE SKINS	22 days
MALOLACTIC FERMENTATION	In steel vats
TYPE OF CONTAINER USED FOR AGING	Part new, part re-used wooden barriques.
AGING	12 Months
BOTTLING	April 2017

TECHNICAL DATA

ALCOHOL	14,40% Vol,
TOTAL ACIDITY	5,3 g/l
PH	3,52