



LUCENTE 2018

The 2018 season was characterized, both in the winter and spring, by higher than normal rainfall, which supported the accumulation of much needed underground water reserves after the drought of the previous year.

A damp spring with medium to high temperatures ensured a homogeneous vegetative development to the Sangiovese and Merlot grapes. The additional rains during the flowering phased slowed-down the fruit set, naturally lowering the production load of the plants.

The summer season was favoured by an even and regular climate with little rainfall and no overly high temperature, which contributed to rapid veraison of the grapes.

The temperature differences between day and night in September, coupled with the northern winds, promoted a magnificent aromatic evolution in the ripening of the grapes.

The wine is an intense and bright red color. The nose opens with intense fruity hints of blackberry, plum and currant, enriched by toasted and vanilla nuances. On the palate it is full and enveloping, soft and elegant, with a persistent finish that displays a pleasantly sweet and fruity aftertaste.

GRAPE VARIETIES

Merlot, Sangiovese

TOTAL BOTTLES PRODUCED

480.000

HARVEST PERIOD

Merlot: 10th of September

Sangiovese: 1st of October

SUGAR AT HARVEST

Merlot: 255 g/l; Sangiovese 249,5 g/l

TOTAL ACIDITY AT HARVEST

Merlot: 6,70 g/l; Sangiovese 7,10 g/l

PH AT HARVEST

Merlot: 3,34; Sangiovese 3,30

FERMENTATION TANK

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

12 months

BOTTLED

September 2020

TECHNICAL DATA:

ALCOHOL

14,5% Vol

TOTAL ACIDITY

5,7 g/l

PH

3,35