



LUCENTE 2019

A cold and sunny winter was followed by a spring characterized by low average temperatures and heavy precipitation, which contributed to the creation of important water reserves in the soil. The reduced sunlight coupled with the heavy rainfall resulted in a slight delay in the vegetative cycle of the grapevine. Flowering took place between the end of May and early June, after which the growing season continued regularly with a hot summer free of excessive temperatures and some rainfall occurring between late July and early August.

The mild temperatures in September and the good water reserves supported a slow and regular ripening of the grapes.

TASTING NOTES

Lucente 2019 is an intense purplish red wine. The nose is characterized by notes of ripe red fruit, raspberries and sour cherries, combined with a touch of vanilla and a slight balsamic hint. On the palate, the wine is soft, balanced and well-supported by a pleasant crispness and smooth tannins, characteristics that together with its sweet aftertaste give the wine a persistent finish.

GRAPE VARIETIES

Merlot, Sangiovese

TOTAL BOTTLES PRODUCED (AVG)

400.000

HARVEST PERIOD

Merlot: September 12

Sangiovese: September 23

SUGAR AT HARVEST

Merlot: 252 g/l; Sangiovese 250 g/l

TOTAL ACIDITY AT HARVEST

Merlot: 6,50 g/l; Sangiovese 7,05 g/l

PH AT HARVEST

Merlot: 3,20; Sangiovese 3,18

FERMENTATION TANK

Temperature-controlled stainless steel vats

FERMENTATION TEMPERATURE

28° C

FERMENTATION DURATION

10 days

MACERATION ON THE SKINS

18 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

July 2021

TECHNICAL DATA

ALCOHOL

14,5% Vol

TOTAL ACIDITY

5,56 g/l

PH

3,49