



## LUX VITIS 2018

The 2018 season was characterized by a cold and rainy winter with some snowfall at the end of February, which compensated for the considerable water deficit of the previous year. Spring was slightly unstable with more frequent rains than usual and mild temperatures that supported a rapid and optimal development of the grapevines. The summer months featured temperatures that were not excessively high and weak but well-spread out rains throughout the season, both of which contributed to a slow and regular development of the grapes' ripening phases. Plentiful sunlight, and the consequent increase in temperatures in September, stimulated an extraordinary phenolic potential and a balanced sugar and acidity ratio in the fruit. The harvest took place on September 28.

With its very intense ruby red color, Lux Vitis 2018 stands out for the presence of intense aromas of black fruit, black currant and blackberry in particular, which combined with the balsamic and black pepper notes make up a decidedly complex bouquet. On the palate, the wine presents itself as soft and enveloping before expanding to reveal an elegant structure balanced by a vibrant crispness and soft tannins. The finish, long and persistent, reveals a notable ageing potential.

### GRAPE VARIETES

Cabernet Sauvignon and a small amount of Sangiovese

### AVERAGE YIELD PER HECTARE

50 tonnes

### TOTAL BOTTLES PRODUCED

6.600

### HARVEST PERIOD

28 September

### SUGAR AT HARVEST

245 g/l

### TOTAL ACIDITY AT HARVEST

7,33 g/l

### PH AT HARVEST

3,21

### FERMENTATION THANK

Cement vats

### FERMENTATION TEMPERATURE

28°C

### FERMENTATION DURATION

10 days

### MACERATION ON THE SKINS

21 days

### MALOLACTIC FERMENTATION

Wooden barriques

### TYPE OF CONTAINER USED FOR AGING

100% new barriques

### AGING

24 months

### BOTTLING

December 2020

### TECHNICAL DATA:

#### ALCOHOL

15,30% Vol.

#### TOTAL ACIDITY

5,93 g/l

#### PH

3,62