



LUX VITIS 2017

The 2017 season was characterized by a mild winter with temperatures slightly above the seasonal averages and a good amount of rainfall, followed by a warm spring and summer with limited rain. These conditions contributed to a flowering phase in excellent conditions as well as limiting the size of the grape bunches.

Significant rain showers arrived in early and mid-September, lowering the temperature and thus creating excellent conditions for the ripening of the grapes.

The wine is beautiful and almost impenetrable intense purplish red color. On the nose, it is complex and rich in ripe fruits, such as currants and blackberries, that blend into hints of cedar and tobacco.

On the palate, the wine is soft and balanced, supported by a powerful and refined tannic structure that gives the wine a sensation of firmness. These impressions continue into a fruity and persistent finish.

GRAPE VARIETES

Cabernet Sauvignon and a small amount of Sangiovese

AVERAGE YIELD PER HECTARE

45 q/ha

TOTAL BOTTLES PRODUCED

6.000

HARVEST PERIOD

3rd of October

SUGAR AT HARVEST

240 g/l

TOTAL ACIDITY AT HARVEST

7,1 g/l (in acido tartarico)

PH AT HARVEST

3,30

FERMENTATION TANK

concrete tanks

FERMENTATION TEMPERATURE

28°C

FERMENTATION DURATION

12 days

MACERATION ON THE SKINS

20 days

MALOLACTIC FERMENTATION

in barrique

TYPE OF CONTAINER USED FOR AGING

100% new wooden barriques

AGING

24 months

BOTTLING

December 2019

TECHNICAL DATA:

ALCOHOL

14% Vol.

TOTAL ACIDITY

6,34 g/l

PH

3,43