



## LUCE BRUNELLO 2015

The 2015 vintage at Tenuta Luce will be a year to remember for the great quality and health of the grapes. Weather conditions were characterized by a crisp and rainy spring that provided the grapevines with the right stimuli and to develop significant water reserves in the subsoil, which is key to heat-related stresses to the vines during the dry and sunny summer months.

Subsequently, the excellent temperature ranges in September contributed to the perfect phenolic ripening of the grapes. The aromatic ripening benefited from the cool days preceding the harvest thus allowing us to obtain healthy, intact grapes with small and sparse bunches, which are ideal for the production of an excellent Brunello Luce 2015.

The wine displays an intense ruby red color with pervasive aromatic notes of ripe black fruits and liquorice, followed by hints of tobacco and truffle. In the mouth, it seduces with its softness and freshness, revealing a refined structure built from velvety tannins. The finish is extraordinarily persistent and elegant.

### GRAPE VARIETES

Sangiovese

### AVERAGE YIELD PER HECTARE

34 hl/ha

### TOTAL BOTTLES PRODUCED

30.000

### HARVEST PERIOD

28th of September

### SUGAR AT HARVEST

269 g/L

### TOTAL ACIDITY AT HARVEST

7.10 g/L

### PH AT HARVEST

3,35

### FERMENTATION TANK

temperature-controlled stainless steel

### FERMENTATION TEMPERATURE

28° C

### FERMENTATION DURATION

12 days

### MACERATION ON THE SKINS

4 weeks

### TYPE OF CONTAINER USED FOR AGING

in Slavonian oak barrels

### AGING

At least 24 months in Slavonian oak barrels

### BOTTLING

July 2019

### TECHNICAL DATA:

#### ALCOHOL

15,5% Vol.

#### TOTAL ACIDITY

5,8 g/l

#### PH

3,44