



## LUCE 2017

In 2017, a crisp spring was followed by a warm, sunny and dry summer with bright cloudless skies. The clayey soils of the Merlot vineyards provided the plants with adequate water reserves, which helped reduce any heat-related stresses. Rain showers in mid-September supported a perfect ripening of the grapes.

The wine displays an intense, almost impenetrable, ruby red color. On the nose, the wine introduces itself with intense red fruits and subtle hints of incense and spicy notes that bequeath extraordinary complexity. In the mouth, the bouquet's complexity comes alive through elegant tannins that gift the wine with unique balance and structure.

### GRAPE VARIETES

Sangiovese, Merlot

### AVERAGE YIELD PER HECTARE

30 hl/ha

### TOTAL BOTTLES PRODUCED

86.000

### HARVEST PERIOD

Sangiovese: 26 September

Merlot: 4 September

### SUGAR AT HARVEST

Sangiovese: 250 g/L, Merlot 261 g/L

### TOTAL ACIDITY AT HARVEST

Sangiovese: 6.70 g/L, Merlot: 6,47g/L

### PH AT HARVEST

Sangiovese: 3,24, Merlot: 3,40

### FERMENTATION THANK

Cement

### FERMENTATION TEMPERATURE

28° C

### FERMENTATION DURATION

12 days

### MACERATION ON THE SKINS

4 weeks

### TYPE OF CONTAINER USED FOR AGING

Oak Barriques 85% new, 15% second use

### AGING

24 months

### BOTTLING

January 2020

### TECHNICAL DATA

#### ALCOHOL

14,5% Vol.

#### TOTAL ACIDITY

5,86 g/l

#### PH

3,49

TENUTA LUCE

TOSCANA