



LUCE 2020

The months of January and February were particularly mild and dry. This condition led to an early budding of the vines starting from the second week of March for Sangiovese and from the third week for Merlot. Spring then saw warm weather with rainfall mainly in May, favoring the course of an excellent flowering that took place slightly earlier, around the last week of the month, followed by rapid fruit set. The first three weeks of June were affected by the presence of rainfall, which helped prepare the plants for the summer season, which was hot with few rains. In the last week of August, two very important rains brought relief to the plants and lowered temperatures, creating ideal conditions to complete the ripening of the grapes. Harvesting began for Merlot on the 3rd of September; the grapes were in excellent health and ripeness, with great aromatic potential, due in part to the temperature swings between night and day that had occurred in the days before the harvest. While for Sangiovese harvest began on September 16 and continued until the end of the month.

TASTING NOTES

Intense ruby red in color, Luce 2020 stands out on the nose for its complexity and elegance, characterized by ripe black fruits, particularly blackberry and mulberry, which are joined by hints of cocoa and sweet spices. On the palate it is harmonious, lively, with excellent structure, balanced by vibrant acidity and soft, silky tannins that give an elegant finish with great persistence.

GRAPES

Merlot, Sangiovese

HARVEST PERIOD

Merlot: September 3
Sangiovese: September 16

SUGAR AT HARVEST

Merlot: 255 g/l, Sangiovese: 243 g/l

TOTAL ACIDITY AT HARVEST

Merlot: 6,20 g/l, Sangiovese: 7,10 g/l

PH AT HARVEST

Merlot: 3,45, Sangiovese: 3,35

FERMENTATION TANKS

Cement

FERMENTATION TEMPERATURE

28°C

FERMENTATION DURATION

12 days

MACERATION OF THE SKINS

22 days

MALOLACTIC FERMENTATION

Barriques

TYPE OF CONTAINER USED FOR AGING

Barriques: 80% new, 20% of one year

LENGTH OF AGING

24 months

BOTTLED

November 2022

ANALYTICAL DATA

ALCOHOL

14,50% Vol.

TOTAL ACIDITY

6,07 g/L

pH

3.45