



LUCE BRUNELLO 2017

The 2017 vintage was characterized by a mild and relatively dry winter, which supported an early budding phase. The sudden drop in temperatures at the end of April, which involved various areas of Tuscany, did not generate any problems for the vineyards, thanks to their high-altitude positioning. Subsequently, the period between May and August was characterized by very few rains and intense heat, which limited the vegetative development of the plants and reduced the size of the grape clusters. The rains of early September gave some relief to the plants in the grapes' final ripening step, resulting in an earlier harvest by about 10 days. The grapes were healthy with small bunches featuring very concentrated polyphenols and tannins due to the skin/juice ratio favoring the skins.

TASTING NOTES

Presenting a very bright and compact ruby red colour, the wine's nose is concentrated with notes of red fruits, mainly morello cherry, ripe red orange and spices. On the palate, the wine is rich and enveloping, with a beautiful tension that enhances the perfectly integrated tannic texture. The finish fascinates for its great flavor and long persistence. A wine of extraordinary integrity, with great aging potential.

GRAPE VARIETES

Sangiovese

TOTAL BOTTLES PRODUCED

30.000

HARVEST PERIOD

13 September

SUGAR AT HARVEST

245 g/l

TOTAL ACIDITY AT HARVEST

7,82 g/l

PH AT HARVEST

3,10

FERMENTATION TANKS

Cement

FERMENTATION TEMPERATURE

28°C

FERMENTATION DURATION

12 days

MACERATION ON THE SKINS

4 weeks

TYPE OF CONTAINER USED FOR AGING

Slavonian oak barrels

AGING

At least 24 months in Slavonian oak barrels

BOTTLING

July 2021

TECHNICAL DATA

ALCOHOL

14,5% Vol.

TOTAL ACIDITY

6,31 g/l

PH

3,43