



LUCE BRUNELLO 2019

A cold, dry winter ushered in the 2019 growing season, encouraging a textbook budbreak in the first week of April. A rainy spring followed, with below-average temperatures, particularly during May, conditions that built up significant groundwater reserves but slowed vine growth. The arrival of heat in June, however, unaccompanied by any rainfall, stimulated canopy development and brought an excellent flowering, in the latter half of the month. Summer proceeded along the norm, with no excessive heat spells, and with some rains between late July and early August that spurred continued canopy development. Mild temperatures in September and a good groundwater supply favoured gradual and consistent ripening, along with optimally ripe tannins, impressive concentrations, and vibrant, crisp aromatics. The harvest started on 1 October under perfect weather conditions of mild day-time temperatures and refreshingly cool nights. Ideally sound, healthy grapes made it possible to produce a well-balanced Luce Brunello with a firm structure and pronounced, beautifully-integrated tannins.

TASTING NOTES

Luce Brunello 2019 appears an intense ruby red.

The nose immediately impresses, with intensely-fragrant liqueur cherries, red plum, and orange zest that meld into smooth impressions of pipe tobacco and black liquorice.

The palate is striking for its approachability, vibrant and enfolding, with a structure admirably bolstered by perfectly ripe tannins that proceed to a citrus-edged finish.

TOTAL BOTTLES PRODUCED

50.000

GRAPES

Sangiovese

HARVEST PERIOD

October 1

SUGAR AT HARVEST

Sangiovese: 252 g/l

TOTAL ACIDITY AT HARVEST

Sangiovese: 6,97 g/l

PH AT HARVEST

Sangiovese: 3,18

FERMENTATION VESSELS

Concrete

FERMENTATION TEMPERATURE

26°C

FERMENTATION DURATION

10 days

LENGTH OF MACERATION ON

SKINS

4 weeks

MATURATION LENGTH

Minimum 24 months in Slavonian oak barrels

BOTTLING

July 2023

ANALYTICAL DATA

ALCOHOL

15%

TOTAL ACIDITY

6,76 g/l

pH

3.32

TENUTA LUCE

TOSCANA