



## LUCE 2021

The 2021 vintage was ushered in by a mild, dry winter, except for a brief snowfall in early February. March brought above-average temperatures, which encouraged a slightly early budbreak at the end of the month in early April for Sangiovese, and in the first week of April for Merlot. Mild conditions were abruptly reversed on April 8-9, when a significant drop in temperatures brought a freeze throughout Tuscany. The siting of our vineyards spared them heavy damage, since the early-ripening varieties, those most susceptible to frost damage, lie at higher elevations, where the risk of freeze damage is less. The precipitate temperature change, though, did slow vine growth until late May. With the rise in temperatures beginning in June, the vines started to develop again in accord with the seasonal norm, with flowering occurring between the 2nd and 3rd weeks of the month. A hot, dry summer then set in, through mid-August, when two providential rains arrived, bringing 45mm on 20 August and 20mm on 24 August. This lowered temperatures and restored soil water levels to optimal levels, right at a crucial period coinciding with the start of the actual cluster ripening period. September was textbook perfect, with sun-filled days and significant day-night differentials as much as 15°C, which favoured high concentrations of aromatic precursors and polyphenols in the grapes.

### TASTING NOTES

Luce 2021 displays a remarkably intense ruby red colour. On the nose, dark fruit notes stand out, primarily wild blackberry and mulberry, lifted by delicate nuances of sweet violets and other blossoms, and smooth impressions of mixed spices. The palate swiftly reveals the wine's innate character and elegance. Its notably broad volume is enlarged even further by impressive, silk-smooth tannins, crafting a very balanced mid-palate crowned by a near-endless, spice-infused finish.

#### GRAPES

Merlot, Sangiovese

#### TOTAL BOTTLES PRODUCED

130.000

#### HARVEST PERIOD

Merlot: September 7

Sangiovese: September 16

#### SUGAR AT HARVEST

Merlot: 258 g/l, Sangiovese: 255 g/l

#### TOTAL ACIDITY AT HARVEST

Merlot: 7,75 g/l, Sangiovese: 7,08 g/l

#### PH AT HARVEST

Merlot: 3,23, Sangiovese: 3,30

#### FERMENTATION TANKS

Concrete

#### 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 barriques,

20% once-used

#### LENGHT OF AGING

24 months

#### BOTTLED

November 2023

#### ANALYTICAL DATA

##### ALCOHOL

15% Vol.

##### TOTAL ACIDITY

6,25 g/L

##### pH

3.40

TENUTA LUCE

TOSCANA