



LUCENTE 2016

In 2016, spring was characterised by numerous rain showers and a mild climate that encouraged an earlier start to the budding phase for Merlot and Sangiovese grapes, which took place between the end of March and beginning of April. Although summer was quite dry in general, Montalcino experienced three significant rain events with precipitation over 15mm in August - one at the beginning, one in the middle, and one at the end of the month. Temperatures during this period were not excessively high, limiting stress related to lack of water and supporting a gradual and complete maturation of the grapes.

The wine's introduction is juicy and rich. Gifted with great complexity the wine exhibits delicate notes reminiscent of the Mediterranean brush supported by a well-balanced and flavourful structure. In the mouth the wine is open and generous with a predominant impression of tense freshness completed by a silky and precise tannic structure. Lucente's finish is soft and persistent and characterised by a pleasant crispness.

GRAPE VARIETIES

Merlot, Sangiovese

TOTAL BOTTLES PRODUCED

320.000

HARVEST PERIOD

Merlot: first ten days of September
Sangiovese: last ten days of September

SUGAR AT HARVEST

Merlot: 246 g/l, Sangiovese: 235 g/l

TOTAL ACIDITY AT HARVEST

Merlot: 6,53 g/l, Sangiovese: 6,82 g/l

PH AT HARVEST

Merlot: 3,35, Sangiovese: 3,21

FERMENTATION TANK

Temperature-controlled stainless steel vats

FERMENTATION TEMPERATURE

28° C

FERMENTATION DURATION

12 days

MACERATION ON THE SKINS

22 days

MALOLACTIC FERMENTATION

In steel vats

TYPE OF CONTAINER USED FOR AGING

Part new, part re-used wooden barriques

FERMENTATION DURATION

12 Months

BOTTLED

June 2018

TECHNICAL DATA:

ALCOHOL

13,80% Vol

TOTAL ACIDITY

6,06 g/l

PH

3,32