



LUCENTE 2022

The 2022 vintage began with a mostly sunny, dry winter with cold temperatures. These conditions induced a slightly late sprouting in late March for sangiovese and early April for merlot. Thereafter, spring was affected by rising temperatures and the absence of rainfall; these conditions favored rapid vegetative development of the plants, leading to cancellation of the early-season delay. Flowering occurred in the last week of May and the beginning of June under ideal conditions. The hot and dry weather continued for most of the summer period, fortunately interrupted by some rains between late July and mid-August, totaling 100 mm, which gave relief to the plants causing them to resume their normal vegetative development and allowed for rapid veraison in the first week of August. The harvest was brought forward a few days to August 28 with the first Merlot grapes and ended with the Sangiovese grapes in the last week of September. Throughout the harvest period the days were sunny with nice temperature ranges.

TASTING NOTES

Lucente shows a ruby red color. On the nose, it expresses the sunny character of the vintage with notes of pomegranate, blackberries, and violets that combine with elegant spices. On the palate, the entry is enveloping, balanced by a lovely freshness with perfectly ripe tannins that leave a savory and vibrant finish.

GRAPE VARIETES

Merlot, Sangiovese

TOTAL BOTTLES PRODUCED

400,000

HARVEST PERIOD

Merlot: August 28

Sangiovese: September 12

SUGAR AT HARVEST

Merlot: 250 g/l, Sangiovese: 232 g/l

TOTAL ACIDITY AT HARVEST

Merlot: 5.95 g/l; Sangiovese 6.20 g/l

PH AT HARVEST

Merlot: 3.35; Sangiovese 3.25

FERMENTATION TANKS

Temperature-controlled stainless-steel fermenters

FERMENTATION TEMPERATURE

28°C

FERMENTATION DURATION

10 days

MACERATION ON THE SKINS

20 days

MALOLACTIC FERMENTATION

In stainless steel

TYPE OF CONTAINER USED FOR AGING

New and used barriques

AGING

12 Months

BOTTLING

May 2024

TECHNICAL DATA

ALCOHOL

14.00% Vol.

TOTAL ACIDITY

5.73 g/l

PH

3.41