

LUCENTE 2023

In terms of weather, the winter of 2023 was relatively mild and dry, but marked by a beautiful snowfall at the end of January. Subsequently, the spring proved particularly variable, with high rainfall concentrated in the months of May and June. As a result, the vineyard required a high level of attention due to the rapid development of the plants. The summer, on the other hand, was hot, with temperature peaks in July and August, interrupted by frequent thunderstorms that mitigated potential water stress in the vineyards, allowing for a slow yet gradual ripening of the grapes. The harvest began on 1 September with the Merlot grapes, followed by the Sangiovese in the second week of September. The harvest conditions were ideal, with sunny days and cool nights that allowed the grapes to maintain a beautiful aromatic freshness and excellent polyphenolic ripening.

TASTING NOTES

With an intense ruby-red colour, Lucente 2023 opens with aromas of ripe blackberries and redcurrants, paired with delicate toasted notes.
In the mouth, it is juicy, lively and elegant, with ripe and well-defined tannins that make it particularly pleasing and persistent.

GRAPE VARIETES
Merlot, Sangiovese

TOTAL BOTTLES PRODUCED
400,000

HARVEST PERIOD
Merlot: September 1
Sangiovese: September 14

SUGAR AT HARVEST
Merlot: 260 g/l, Sangiovese: 242 g/l

TOTAL ACIDITY AT HARVEST
Merlot: 5.50 g/l; Sangiovese 6.10 g/l

PH AT HARVEST
Merlot: 3.30; Sangiovese 3.22

FERMENTATION TANKS
Thermo-conditioned stainless steel

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
June 2025

TECHNICAL DATA

ALCOHOL
13.50% Vol.

TOTAL ACIDITY
5.72 g/l

PH
3.39