



LUX VITIS 2015

After a winter season with typical rainfalls that made it possible to maintain the water reserves accumulated in the previous season, in early April the budding took place. Subsequently the plants regularly developed thanks to a dry and sunny season which maintained the vines in good health throughout the vegetative period. At the beginning of August the intense summer heat was tempered by two beautiful rainfalls creating, in the vineyards, suitable conditions for a regular, intense and stress-free ripening.

A wine with a rich and complex Mediterranean character. To the nose stand out spicy (gingerbread) notes and ripe black fruit (black cherry). In the mouth, Lux Vitis shows its power, with compact and precise tannins, a concentrated but not intrusive structure, with a stimulating freshness, balanced by a sensation of sweetness. An important persistence on the finish.

GRAPES

Cabernet Sauvignon,
a small part of Sangiovese

AVERAGE YIELD PER HECTARE

40 q / ha

TOTAL BOTTLES PRODUCED

7,459

HARVEST PERIOD

Last week of September

SUGAR AT HARVEST

262 g / l

TOTAL ACIDITY AT HARVEST

6.7 g / l

PH AT HARVEST

3.32

FERMENTATION TANKS

Cement containers

FERMENTATION TEMPERATURE

28 - 30 °C

FERMENTATION DURATION

10 - 12 days

MACERATION OF THE SKINS

20 days

MALOLACTIC FERMENTATION

In barrique

TYPE OF CONTAINER USED FOR AGING

100% new French oak barriques

LENGTH OF AGEING

24 months

BOTTLED

February 7, 2018

ANALYTICAL DATA

ALCOHOL

15%

TOTAL ACIDITY

5,75 g/l

PH

3,40