



LUX VITIS 2020

A mild, dry winter ushered in the 2020 season, encouraging an early budbreak, starting in the second week of March for Sangiovese and in the third for Cabernet Sauvignon. Weather conditions remained mild in spring, with average rainfall, largely in March and May, ensuring ideal vine-growth through flowering, which occurred slightly early, in the last week in May. Rain returned during the first three weeks of June, providing the vines providential support for the hot, dry summer through the end of August. Two periods of rain lowered temperatures, relieving the vines and spurring cluster development. The early start to the growing season was mirrored in the beginning of harvest, on a sunny, mild 24 September. At harvest, the grapes were healthy and sound, with outstanding phenolic ripeness and aromatic precursors.

TASTING NOTES

Appearing an intense ruby red, Lux Vitis 2020 impresses with its stylish finesse and multi-layered complexity. After a brief aeration, it releases notes of redcurrant, well-ripened fruit, and sweet violets, lifted by a touch of cocoa powder. Full-bodied yet velvet-smooth on entry, the palate is beautifully supported by a refreshing acidity and elegant, enfolding tannins. Pungent impressions of roast espresso bean and wild herbs grace a finish that seems near-endless.

GRAPE VARIETES

Cabernet, with a small amount of Sangiovese

TOTAL BOTTLES PRODUCED

10.000

HARVEST PERIOD

September 24th

SUGAR AT HARVEST

230 g/l

TOTAL ACIDITY AT HARVEST

7,5 g/l

PH AT HARVEST

3.35

FERMENTATION TANKS

Concrete vats

FERMENTATION TEMPERATURE

28°C

FERMENTATION DURATION

12 days

MACERATION ON THE SKINS

20 days

MALOLACTIC FERMENTATION

in barriques

TYPE OF CONTAINER USED FOR AGING

100% new French oak Barriques

AGING

24 Months

BOTTLING

December 2020

TECHNICAL DATA

ALCOHOL

14.50% Vol.

TOTAL ACIDITY

6,40 g/l

PH

3,46