



LUCE 2022

A cold, dry winter ushered in the 2022 growing year. Vine development was accompanied by a spring that delivered very little rain, then temperatures rose rapidly starting in May. Flowering took place in the final week of May and early June, under ideal conditions. Dry, warm weather continued through much of the summer, conditions that enabled the vines to achieve optimal equilibrium and to arrive with a perfect canopy-crop balance at veraison, in early August. Two periods of heavy rainfall, each of 30mm, arrived between late July and 16 August, bringing relief to the vines and starting the final phase of ripening. Harvest began on 28 August, slightly early to preserve the grapes' crisp acidities and generous aromatic precursors. The clusters were small in size but perfectly ripe, sound, and healthy. September brought optimal conditions, and temperatures cooled mid-month on, bringing significant day-night temperatures ranges, which encouraged peak ripeness in the Sangiovese.

TASTING NOTES

Luce 2022 appears a shimmering ruby red. The nose is redolent of crisp, red berryfruit, such as recurrent and pomegranate, infused with delicate floral essences. The entry is immediately enfolding on the palate, where ripe, supple tannins perfectly complement a crisp, vibrant mid-palate, continuing through to a full-flavoured, near-endless finish.

GRAPES

Merlot, Sangiovese

HARVEST PERIOD

Merlot: August 28
Sangiovese: September 10

SUGAR AT HARVEST

Merlot: 260 g/l, Sangiovese: 255 g/l

TOTAL ACIDITY AT HARVEST

Merlot: 6,75 g/l, Sangiovese: 6,88 g/l

PH AT HARVEST

Merlot: 3,33, Sangiovese: 3,30

FERMENTATION VESSELS

Concrete

FERMENTATION TEMPERATURE

28°C

FERMENTATION LENGTH

12 days

MACERATION ON THE SKINS

22 days

MALOLACTIC FERMENTATION

Barriques

MATURATION VESSELS

Barriques: 80% new, 20% once-used

MATURATION LENGTH

24 months

BOTTLING

November 2024

ANALYTICAL DATA

ALCOHOL

14% Vol.

TOTAL ACIDITY

6,25 g/L

pH

3.40