



## LUCE 2019

2019: a balanced and late vintage. A cold and sunny winter was followed by a spring characterized by low average temperatures and heavy rainfall, which contributed to the creation of important water reserves in the soil. The reduced sunlight coupled with the heavy rainfall resulted in a slight delay of about ten days in the vegetative cycle of the grapevines. The flowering phase took place in early June, after which the growing season continued regularly with a hot summer free of excessive temperatures and some rainfall occurring between late July and early August, which supported a vigorous and efficient growth of the leaves. The mild temperatures in September and the good water reserves supported a slow and regular ripening of the grapes, which resulted in perfectly ripe, highly intense tannins rich in aromatic freshness. The harvest began with a sunny climate on September 12 with the first Merlot grapes, continued with Sangiovese in late September and early October. The wines are structured showing balance, vigor and great aging potential.

### TASTING NOTES

Luce 2019 has an intense ruby red color. The nose is striking with its floral hints of violet and rose accompanied by red fruits such as raspberries and sweet spices. In the mouth, the wine is balanced and elegant with an almost creamy texture supported by silky and well-integrated tannins. Spicy notes accompany the persistent finish.

#### GRAPE VARIETES

Merlot, Sangiovese

#### TOTAL BOTTLES PRODUCED

89.000

#### HARVEST PERIOD

Merlot: 20 September

Sangiovese: 29 September

#### SUGAR AT HARVEST

Merlot: 250 g/l, Sangiovese: 243 g/l

#### TOTAL ACIDITY AT HARVEST

Merlot: 7,90 g/l, Sangiovese: 8,70 g/l

#### PH AT HARVEST

Merlot: 3,38, Sangiovese: 3,20

#### FERMENTATION TANKS

Cement

#### FERMENTATION TEMPERATURE

28°C

#### FERMENTATION DURATION

12 days

#### MACERATION ON THE SKINS

22 days

#### MALOLACTIC FERMENTATION

Barriques

#### TYPE OF CONTAINER USED FOR AGING

Barriques: 80% new, 20% one year old

#### AGING

24 Months

#### BOTTLING

December 2021

#### TECHNICAL DATA

##### ALCOHOL

14,40% Vol.

##### TOTAL ACIDITY

6,03 g/l

##### PH

3,49

TENUTA LUCE

TOSCANA