



## LUX VITIS 2016

Winter 2016 was mild with beautiful sunny days. The spring rains contributed to a homogeneous development of the leaf canopy and, beginning in the middle of June and throughout the month of July, a gradual rise in temperatures accompanied the grapevines development, flowering and fruit set phases in the best of conditions. August was dry without excessively high daytime temperatures, interspersed with a few beneficial rain showers, providing optimal conditions for a perfect ripening of the grapes. September was very sunny and featured a considerable range of temperatures, which allowed us to harvest perfectly ripe and healthy grapes.

An imposing wine of an almost impenetrable dark red colour and a complex nose that ranges from the scents of red fruits to spiced and toasted aromas. In the mouth the wine manifests all its potency, revealing great elegance, a perfect balance between alcohol, acidity and structure, and a beautiful tannic structure that leads to an incredibly aromatic and persistent finish.

### GRAPE VARIETES

Cabernet Sauvignon and a small amount of Sangiovese

### AVERAGE YIELD PER HECTARE

45 q/ha

### TOTAL BOTTLES PRODUCED

6.600

### HARVEST PERIOD

October 4

### SUGAR AT HARVEST

268 g/l

### TOTAL ACIDITY AT HARVEST

6,6g/l

### PH AT HARVEST

3,35

### FERMENTATION TANK

cement tanks

### FERMENTATION TEMPERATURE

28°C

### FERMENTATION DURATION

12 days

### MACERATION ON THE SKINS

20 days

### MALOLACTIC FERMENTATION

in barrique

### TYPE OF CONTAINER USED FOR AGING

100% new wooden barriques

### AGING

24 months

### BOTTLING

December 2018

### TECHNICAL DATA:

#### ALCOHOL

15% Vol.

#### TOTAL ACIDITY

5,75 g/l

#### PH

3,40