



Luce 2013



In 2013, seasonal conditions were particularly favourable to the grapevines' biological cycles. A cool spring with regular rain was followed by a hot summer devoid of excessively high temperature peaks. Autumn began with good range of temperatures between night and day, which resulted in healthy, well-ripened grapes rich in polyphenolic substances.

When poured in a glass, Luce 2013 immediately manifests its extraordinary richness with an intense and impenetrable colour coupled with an elegant and complex bouquet. To the nose, aromas are vibrant and vary from red berries, such as cherries and raspberries, to spiced notes enriched by delicate floral undertones. To the palate, the wine distinguishes itself for balance and freshness, persisting aromas, and refined and silky tannins that bestow great structure free from any sharpness.

GRAPE VARIETIES	Sangiovese e Merlot
AVERAGE YIELD PER HECTARE	30 hl/ha
TOTAL BOTTLES PRODUCED	97.000
HARVEST PERIOD	Sangiovese: the first week of October Merlot: the first week of September
SUGAR AT HARVEST	Sangiovese: 238 g/l, Merlot: 252 g/l
TOTAL ACIDITY AT HARVEST	Sangiovese: 7.83 g/l, Merlot: 6.91 g/l
PH AT HARVEST	Sangiovese: 3.15, Merlot: 3.23
FERMENTATION VESSEL	Temperature-controlled stainless steel
FERMENTATION TEMPERATURE	< 30°C
FERMENTATION PERIOD	12 days
MACERATION ON THE SKINS	4 weeks
MALOLACTIC FERMENTATION	Carried out in barriques
TYPE OF CONTAINER USED FOR AGING	Hand-split oak barriques: 85% new, 15% used once
AGING	24 months
BOTTLING	December 2015

TECHNICAL DATA

ALCOHOL	14% Vol.
TOTAL ACIDITY	6.57 g/l
PH	3.38