



LUCE BRUNELLO 2018

The beginning of the year was characterized by a mild January and a cold February, with abundant precipitation both snowy and rainy, which helped rebalance water reserves. During the course of spring, temperatures were recorded above the seasonal average, which coupled with frequent rains allowed a rapid development of the buds. The prolonged presence of rains, even in the period of flowering, occurred at the beginning of June and led a lower productive load per plant. Later, the summer was affected by mild weather, without the presence of excessive rainfall or high temperatures. These conditions favored proper cluster development and led to rapid veraison, which occurred in the first week of August. During the month of September some rains continued to keep the climate mild, thus allowing the grapes to preserve all their aromatic freshness and to reach full phenolic ripeness. The harvest took place on the 2nd of October.

TASTING NOTES

Luce Brunello shows an intense ruby red color.

The nose is complex and fragrant, with notes of ripe red fruit, supported by pleasant sensations of blond tobacco and exotic spices. In the mouth, the wine is harmonious, rich and highly structured, with silky tannins that together with freshness give a very long persistence. A sophisticated and powerful wine.

TOTAL BOTTLES PRODUCED

40.000

GRAPES

Sangiovese

HARVEST PERIOD

October 2

SUGAR AT HARVEST

Sangiovese: 258 g/l

TOTAL ACIDITY AT HARVEST

Sangiovese: 6,75 g/l

PH AT HARVEST

Sangiovese: 3,38

FERMENTATION TANKS

Cement

FERMENTATION TEMPERATURE

26°C

FERMENTATION DURATION

10 days

MACERATION OF THE SKINS

4 weeks

AVERAGE YIELD PER HECTARE

35 hl/ha

TYPE OF CONTAINER USED FOR AGING

Slovanian oak barrels

BOTTLED

July 2020

ANALYTICAL DATA

ALCOHOL

15% Vol.

TOTAL ACIDITY

6,03 gr/l

pH

3.46

TENUTA LUCE

TOSCANA