



LUX VITIS 2019

The 2019 season was characterized by a cold winter with low temperatures in January and little precipitation. This was followed by a cool spring with rainfall concentrated in the month of May, which favoured the creation of important reserves in the soil and delayed the plants' vegetative development. A hot and sunny summer followed, without particular heat peaks and with some precipitation between the end of July and the beginning of August.

The month of September was fabulous and started with a rainy event at the beginning of the month. Temperatures were mild until harvest and this resulted in the preservation of a great aromatic freshness in our grapes. The harvest began on October eight with grapes notable for an exceptional phenolic and aromatic potential.

TASTING NOTES

Lux Vitis 2019 has a ruby red color. The nose is striking for its great complexity: notes of red and black fruit mingle, accompanied by elegant nuances of vanilla, dried flowers, and hints of Mediterranean herbs. The palate is vibrant, with powerful and silky tannins, rich and elegant that give the wine liveliness and a very long gustatory persistence; a Lux Vitis of great longevity.

GRAPE VARIETES

Cabernet Sauvignon,
a small part of Sangiovese

TOTAL BOTTLES PRODUCED

6.600

HARVEST PERIOD

October 8th

SUGAR AT HARVEST

240 g/l

TOTAL ACIDITY AT HARVEST

6.56 g/l

PH AT HARVEST

3.42

FERMENTATION TANKS

Cement containers

FERMENTATION TEMPERATURE

28°C

FERMENTATION DURATION

10 days

MACERATION ON THE SKINS

21 days

MALOLACTIC FERMENTATION

In barrique

TYPE OF CONTAINER USED FOR AGING

100% New Barriques

AGING

24 Months

BOTTLING

March 2022

TECHNICAL DATA

ALCOHOL

14.50% Vol.

TOTAL ACIDITY

5.96 g/l

PH

3,57

TENUTA LUCE

TOSCANA