



LUCENTE 2020

Winter was mainly dry and mild leading to an early but homogeneous budding of the plants starting from the second week of March for Sangiovese and from the third week for Merlot. Spring was sunny, accompanied by some rains in May and June, favoring the course of an excellent flowering, which took place slightly earlier in the last week of May. Summer was hot and dry with good temperature ranges between day and night. In the last week of August, two very precious rains brought relief to the plants and lowered temperatures, allowing the vines to complete grape ripening. The harvest began on the third of September in ideal conditions, with sunny days without heat peaks. These conditions resulted in grapes of excellent quality, with excellent phenolic ripeness and great aromatic balance.

TASTING NOTES

Lucente 2020 shows a brilliant ruby red color. The nose is rich in black fruits such as blueberries and blackberries, accompanied by a light balsamic and pan brioché note. The palate is soft supported by a nice freshness, with enveloping tannins and a long fruity aftertaste.

GRAPE VARIETES

Merlot, Sangiovese

TOTAL BOTTLES PRODUCED

400,000

HARVEST PERIOD

Merlot: September 3
Sangiovese: September 18

SUGAR AT HARVEST

Merlot: 250 g/l, Sangiovese: 248 g/l

TOTAL ACIDITY AT HARVEST

Merlot: 6.70 g/l; Sangiovese 7.10 g/l

PH AT HARVEST

Merlot: 3.46; Sangiovese 3.30

FERMENTATION TANKS

Stainless steel thermo-conditioned

FERMENTATION TEMPERATURE

28°C

FERMENTATION DURATION

10 days

MACERATION ON THE SKINS

20 days

MALOLACTIC FERMENTATION

Done in steel

TYPE OF CONTAINER USED FOR AGING

Barrique partly new partly used

AGING

12 Months

BOTTLING

July 2022

TECHNICAL DATA

ALCOHOL

14.00% Vol.

TOTAL ACIDITY

5.94 g/l

PH

3,53

TENUTA LUCE

TOSCANA