



Luce 2016

Toscana IGT

ESTATE

Today, Luce goes so much further than was originally envisioned when started as a project over 20 years ago. The estate now has some of the most exceptional vineyards in Montalcino and, as of 2018, a state of the art winery to nurture every step of the winemaking process. The original vision, however, remains the same: to produce a bold and ambitious Super Tuscan that reflects the culture of Montalcino.

WINE

Luce is a singular and irresistible expression of Montalcino, a Super Tuscan with an exotic and some would say decadent side. The spectacular estate's diversity of soils, expositions and biodiversity of olive groves and forests come together in a wine as vibrant and exciting as a landscape.

VINEYARD

Soils: Higher elevation planting have sandstone and limestone, and are ideal for Sangiovese. Clay in the lower altitude vineyards is perfect for the powerful expression of Merlot.
Grape Varieties: 50% Sangiovese and 50% Merlot.

WINEMAKING

Fermentation: The wine is fermented in temperature-controlled stainless steel vats for 12 days and does an additional 4 weeks of skin maceration.
Aging: Hand-split oak barriques: 85% new, 15% used once for 24 months.

VINTAGE

The 2016 vintage, distinguished as it was for its regular weather conditions free of excessive rain or heat, possesses a distinctive "terroir" effect further enhanced by the excellent conditions at the end of summer and during the harvest, which allowed the grapes to reach a wonderful ripeness. The wine possesses a rich, deep color accompanied by an aromatic bouquet of fresh fruit and a smoothness distinguished by elegant and pleasant tannins that do not overwhelm the palate. A succulent wine that offers a pleasant balance of crispness, fruitiness and density, and an extremely elegant finish.

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JAMES SUCKLING

"A ripe but suggestive nose of dark cherries, dark chocolate, hot stones, cassis, brambleberry pie and bark. Powerful acidity steers it through to a restrained but chewy finish."