



TENUTA LUCE

(Pictured) The unique cellar of Tenuta Luce was constructed within a hillside subterranean level, preserving the estate's centuries-old farmhouses above.



Tenuta Luce "Luce" 2017

Tuscany, Italy

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: 12 days in stainless steel, additional 28 days of skin maceration
Aging: 24 months in hand-split oak barriques (85% new)
Alcohol: 14.6%

VINTAGE

In 2017, a crisp spring was followed by a warm, sunny and dry summer with bright cloudless skies. The clayey soils of the Merlot vineyards provided the plants with adequate water reserves, which helped reduce any heat related stresses. Rain showers in mid-September supported a perfect ripening of the grapes.

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"Dark-berry, walnut, cedar and violet aromas with just a hint of chocolate. Full-bodied, layered and rich with ripe tannins and a vivid finish. Shows energy and a velvety texture. Deep and long."
- JS, 12/2020

95

Decanter

92

Wine Spectator