



# TENUTA LUCE

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



## Lucente 2018

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

Lucente is the second wine of Luce, a wine with contemporary style, immediate and great pleasure, and like its elder sibling, an authentic interpretation of Montalcino and the Luce estate.

### 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:* 10 days in stainless steel, additional 20 days of skin maceration

*Aging:* 12 months in hand-split oak barriques (85% new)

*Alcohol:* 14.5.%

### VINTAGE

The 2018 season was characterized, both in the winter and spring, by higher than normal rainfall, which supported the accumulation of much needed underground water reserves after the drought of the previous year. A damp spring with medium to high temperatures ensured a homogeneous vegetative development to the Sangiovese and Merlot grapes. The additional rains during the flowering phased slowed-down the fruit set, naturally lowering the production load of the plants. The summer season was favoured by an even and regular climate with little rainfall and no overly high temperature, which contributed to rapid veraison of the grapes. The temperature differences between day and night in September, coupled with the northern winds, promoted a magnificent aromatic evolution in the ripening of the grapes.

## Decanter

91

*"Bright cherry red with touches of sour cherry on the attack, opening up to raspberry and blackberry. High acidity makes it naturally mouthwatering and sappy with a smoky balance on the finish. This is enjoyable and unfussy, begging for food. Certified organic since 2015" - A.G. 1/2021*