

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 2020

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 day fermentation in stainless steel, additional 20 days of skin maceration

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

Alcohol: 14%

VINTAGE

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.